food network magazine



All-Star Thanksgiving!

138 RECIPES!



ULTIMATE Holiday COOKBOOK

- LEMON-PEPPER TURKEY
- CORNBREAD STUFFING
- CRANBERRY WILD RICE

AND MUCH MORE!

AMAZING PIES

SWIPE FOR A SNEAK PEEK!

EASY CHEESY CRESCENT ROLLS

LAST-MINUTE APPETIZERS

NAPA VACATION GIVEAWAY! PAGE 14

CHEESECAKE with Pumpkin Spice and EVERYTHING NICE

SPICED PUMPKIN CHEESECAKE

Prep Time: 30 min. | Total Time: 7 hours 15 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 24 gingersnaps (2 inch)
- 3/4 cup PLANTERS Pecans
- 4 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup sugar
- 1 can (15 oz.) pumpkin
- 1 Tbsp. pumpkin pie spice
- 1 tsp. vanilla
- 4 eggs
- 1-1/2 Tbsp. honey

MAKE IT

HEAT oven to 325°F.

USE pulsing action of food processor to process gingersnaps and 1/4 cup nuts until finely crushed. Press into bottom of 9-inch springform pan.

BEAT cream cheese and sugar in large bowl with mixer until blended. Add pumpkin, spice and vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

BAKE 1 hour 20 min. to 1 hour 30 min. or until center is almost set. Loosen cake from rim of pan; cool before removing rim. Refrigerate cheesecake 4 hours.

COOK honey and remaining nuts in skillet on medium-high heat 5 min. or just until honey is foamy and nut mixture is heated through, stirring frequently. Spread onto baking sheet sprayed with cooking spray; use fork to separate nuts slightly. Cool completely.

TOP cheesecake with glazed nuts before serving.

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Time for Dessert...



10 GREAT PIES

like this Apple-Berry Twist with a cream cheese crust!

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VANILLA-BOURBON PUMPKIN

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CHOCOLATE-MARSHMALLOW

MAPLE-WALNUT CREAM

SWEET POTATO CHESS

SOUR CHERRY-ALMOND

CRANBERRY CUSTARD

SOUR CREAM APPLE

BUTTER PECAN-TOFFEE

...AND INA GARTEN'S HOLIDAY CHEESECAKE!



Turn to Parade of Pies in the Thanksgiving section for 10 holiday desserts—including the Apple-Berry Twist Pie with cream cheese crust.

FOR COMPLETE PHILADELPHIA CHEESECAKE RECIPES, VISIT KRAFTRECIPES.COM/PHILADELPHIA.



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Food Network Magazine

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PHOTO: RYAN DAUSCH; FOOD STYLING: JAMIE KIMM; PROP STYLING: PAIGE HICKS.

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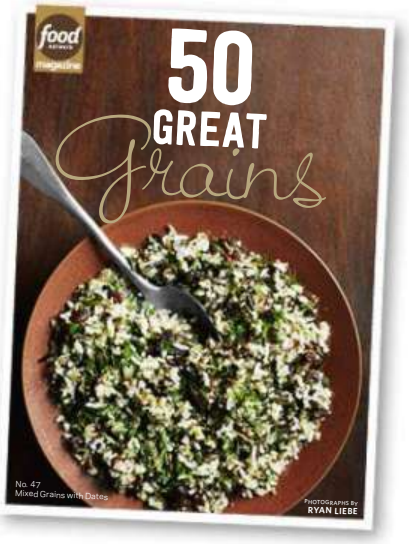
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184 Butter Pecan–Toffee Pie


137 Raspberry Cheesecake

204 "Name This Dish!" Cream Puffs

COOKIE: RYAN DAUSCH.

quick dip
cranberry salsa







bright

bring the heat
sweet potatoes with chili orange glaze





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spicy sweet treat
cranberry ginger relish



sides

snappy sidekick
mashed sweet potatoes



Plan your perfect table with our Thanksgiving board on Pinterest.

To Your Health

Here's what's extra good for you in this issue.

DINNERS UNDER 500 CALORIES

Try these light meals from our Weeknight Cooking section.



LEMON CHICKEN WITH BUTTERNUT SQUASH
PAGE 76
CALORIES: 400



BAKED FISH WITH APPLE-BEET SALAD
PAGE 82
CALORIES: 420



PORK WITH MUSHROOMS AND BARLEY
PAGE 96
CALORIES: 450



THAI STEAK SOUP
PAGE 96
CALORIES: 478

THE RAINBOW COLLECTION

You're probably not eating enough fruits and vegetables—and you're not alone. According to a recent report from the Centers for Disease Control and Prevention, 87 percent of American adults don't eat the recommended daily amount of fruit (1½ to 2 cups) and 91 percent don't get enough vegetables (2 to 3 cups). Up your intake with the sides on pages 98 and 99.



A GLUTEN-FREE THANKSGIVING

This issue has plenty of gluten-free options, including the makings of a full Thanksgiving meal. (Just be sure you read labels to avoid any trace amounts of gluten.)



Marshmallow Dip with Sweet Potato Chips
page 57

Maple-Whiskey Turkey
page 142





Mashed Potatoes with Shallots
page 144

Classic Cranberry Sauce
page 164





Green Bean–Citrus Salad with Almonds
page 163



Cranberry Kir Royale
page 70

GRAINS FOR LIFE

New research suggests that people who eat more whole grains tend to live longer and are less likely to die of heart disease. The study found that eating daily servings helped lower total mortality by 5 percent and lower heart disease mortality by 9 percent. You'll find dozens of new ways to serve healthy grains in the booklet on page 120.



Barley with Kale Pesto (No. 4)



Maple Wheatberries and Rutabaga (No. 12)



Brown Rice and Brussels Sprouts (No. 25)



Citrus Farro Salad (No. 34)



Quinoa Salad with Beets (No. 37)



Bulgur with Roasted Cauliflower (No. 42)

FRUITS AND VEGETABLES: GETTY IMAGES. BROWN RICE AND QUINOA: SHUTTERSTOCK. FARRO: ISTOCKPHOTO. BULGUR: FOTOLIA. BARLEY AND WHEATBERRIES: ALAMY.

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Star Search

Find your favorite Food Network celebs in this issue.

We asked Food Network stars what they're thankful for this year...

"I'M THANKFUL FOR THE U.S. SUPREME COURT'S RULING ON MARRIAGE EQUALITY AND FOR THE JAMES BEARD HOUSE, WHICH SEATED MY HUSBAND, BARRY, AND ME NEXT TO JUSTICE SONIA SOTOMAYOR FOR A DINNER SOON AFTER THE DECISION WAS ANNOUNCED."



Ted Allen
Chopped; Chopped Junior
pg. 60



Anne Burrell
Worst Cooks in America; Secrets of a Restaurant Chef
pg. 60



Ree Drummond
The Pioneer Woman
pgs. 28, 141



Bobby Flay
Beat Bobby Flay; Brunch @ Bobby's; Bobby Flay's Barbecue Addiction
pg. 28

"I'M THANKFUL FOR ALL THE PEOPLE IN MY LIFE, BE IT FANS OR PEOPLE I WORK WITH, WHO HAVE SPENT SO MUCH TIME AND EFFORT ON ME AS A PERSON."



Tyler Florence
Worst Cooks in America; The Great Food Truck Race
pg. 60



Nancy Fuller
Farmhouse Rules; Holiday Baking Championship
pg. 116



Ina Garten
Barefoot Contessa: Back to Basics; A Barefoot Thanksgiving
pgs. 28, 136

"I'M THANKFUL TO BE ALIVE AND ROASTING TURKEY! I'M ALSO THANKFUL FOR MY FAMILY AND MY RESTAURANT FAMILY. THEY BOTH MAKE ME WANT TO BE A BETTER PERSON."



Alex Guarnaschelli
Chopped; Alex's Day Off; Iron Chef America
pg. 60



Katie Lee
The Kitchen
pgs. 28, 60



Ty Pennington
American Diner Revival
pg. 52

"I AM THANKFUL FOR THE NEWEST MEMBER OF THE FAMILY. MY YOUNGEST SON, DAVID, HAS BROUGHT SO MUCH JOY INTO OUR LIVES."



Damaris Phillips
Southern at Heart
pg. 28



Marcela Valladolid
Mexican Made Easy; The Kitchen
pg. 46



Geoffrey Zakarian
Iron Chef America; Chopped; The Kitchen; Top 5 Restaurants
pgs. 46, 70



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JAR: JEFF HARRIS/STUDIO D. NAPA VALLEY: GETTY IMAGES.

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USA Pears

Secrets and Pies



When my kids are a few years older, I will let them in on a little family secret: We Carpenters tend to lie about our cooking. My aunt Trudy is one of the most honest, upstanding people on the planet (and a minister's wife, no less), but she's been stretching the truth about Thanksgiving dinner for more than 40 years. When I was a kid, she'd wink as she told me she spent all morning rolling out pie dough (she bought it) and laboring over the stuffing (she used Stove Top). My mom, who's a fantastic cook, secretly darkens her gravy with Kitchen Bouquet before she stretches it with Williams-Sonoma turkey gravy. Last year, she smuggled her gravy ingredients into my house in her purse, added them when no one was looking, then hid the evidence deep in the trash.

The funny thing about cheating in the kitchen is that we each seem to write our own rules about what's acceptable. My mom, for all her gravy doctoring, insists on making pie crust from scratch. Aunt Trudy always makes her own applesauce. My cousin James once painstakingly made his own pie crust and then filled it with canned pie filling. I'd never seen that one—isn't the crust the hard part?

When we were planning this issue, we asked Food Network fans about their Thanksgiving cooking secrets and found that almost everyone takes a shortcut or two (see page 36). It's about survival, really: Most of us will go all out roasting a turkey (page 151), or making stuffing and rolls from scratch (pages 154 and 128), or baking multiple homemade pies (page 167)—so we should be allowed to cut a corner here and there. I certainly will—and if anyone asks, "How did you do all this?" I'll lie through my teeth.



My aunt Trudy putting the bird in the oven in 1968.

Maile

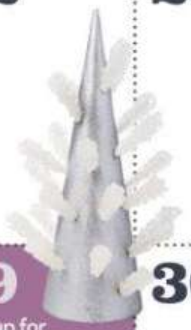
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November



SUN	MON	TUE	WED	THU	FRI	SAT
1 Hey, nut lovers: See who makes the best nutty dessert on the premiere of *Holiday Baking Championship* tonight at 9 p.m. ET.	**2** 	**3** Make treats for an Election Day bake sale: Stir dried cranberries and pepitas into chocolate chip cookie dough; sprinkle with flaky salt before baking.	**4** 	**5**	**6** 	**7** Do a little Saturday crafting: Spray-paint mini pumpkins gold for your Thanksgiving table. 
8	**9** Today marks 50 years since the biggest power outage in U.S. history—a great excuse to make a blackout cake! Go to foodnetwork.com/blackoutcake.	**10** 	**11**	**12**	**13** Have a hot dog! An early version of the frankfurter was invented 110 years ago today. Spice up your mustard with curry powder or chipotle chile powder.	**14** Get a head start on Thanksgiving: Make cranberry sauce this weekend (see page 164). It'll keep in the fridge for up to 2 weeks.
15	**16** Make a snack for Monday-night football: Toss 12 cups hot popcorn with 2 tablespoons bacon drippings and some crumbled bacon.	**17** 	**18**	**19**  Try a new breakfast: savory oatmeal. Top a bowl of oatmeal with a fried egg, some grated cheese and salt and pepper.	**20** 	**21** Stock your bar with flavored syrups for holiday entertaining. Simmer 1 cup each sugar and water with citrus zest, cinnamon sticks or rosemary; let cool, then strain.
22 	**23**	**24** Two days until the big feast! Cube bread for stuffing and leave it on a baking sheet overnight. Stale bread makes the best stuffing.	**25** 	**26** Happy Thanksgiving! Show us what you're making from this issue! #FNMThanksgiving 	**27** Make a protein shake so you can power through Black Friday: Blend 1 banana, ¾ cup almond milk, ¼ cup coffee and 1 scoop chocolate protein powder with ice.	**28** 
29 Gear up for December with a DIY Advent calendar: Cover a foam cone with wrapping paper and pierce with 24 rock candy sticks.	**30**					

LOOKING FOR A GREAT GIFT?
Give a subscription to *Food Network Magazine* at foodnetwork.com/gift

COOKIE, PUMPKINS AND ADVENT CALENDAR: JON PATERSON/STUDIO D; FOOD STYLING: JEN BEAUCHESNE. PECANS AND FLAVORED SYRUP: GETTY IMAGES. CAKE: RYAN DAUSCH. HOT DOG AND SHAKE: SHUTTERSTOCK. CRANBERRY SAUCE: RYAN LIEBE. POPCORN: JONATHAN KANTOR. FRIED EGG: YUNHEE KIM. STUFFING: CHARLES MASTERS.



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THANKSGIVING MADE EASY

This Thanksgiving, team up with **Reynolds Wrap® Aluminum Foil** to help create, wrap and protect delicious dishes your friends and family will love.







SWEET POTATO CASSEROLE WITH BACON CRUMBLE

ACTIVE: 40 MINUTES • TOTAL: 2 HOURS, 15 MINUTES • **MAKES 6–8 SERVINGS**

Sweet Potatoes:
- 3 pounds medium sweet potatoes
- 4 tablespoons unsalted butter
- 1 sprig rosemary, broken in half
- 1 large egg, beaten
- ¼ cup heavy cream
- 2 tablespoons light brown sugar
- ¼ teaspoon ground cinnamon
- Kosher salt and freshly ground black pepper

Crumble:
- 2 slices thick-cut bacon, chopped into ¼-inch pieces
- ⅔ cup all-purpose flour
- ¼ cup chopped pecans
- 3 tablespoons light brown sugar
- 2 tablespoons unsalted butter, at room temperature, cut into small pieces
- Kosher salt

For sweet potatoes: Heat oven to 375°. Line a baking sheet with **Reynolds Wrap® Non-Stick Aluminum Foil**. Prick sweet potatoes, place on baking sheet and roast until soft, 1 hour to 1 hour 15 minutes. Let cool slightly. Warm butter and rosemary in a small saucepan over medium heat until butter starts to brown. Discard rosemary. Scoop sweet potato flesh out of skins into a food processor. Add infused butter, egg, cream, sugar, cinnamon, 1 teaspoon salt and ¼ teaspoon pepper and puree until smooth. Line an 8-inch square baking dish with Reynolds Wrap® Non-Stick Aluminum Foil. Spread potato mixture in dish.

For crumble: Cook bacon in medium skillet over medium heat until crisp, about 4 minutes. Remove to a paper towel and reserve fat. Combine flour, pecans, sugar, butter, a pinch of salt and 2 tablespoons bacon fat in a bowl. Using your fingers, rub butter into flour mixture until coarse crumbs form. Toss in bacon. Sprinkle crumble over sweet potato mixture. Bake casserole until lightly browned and potatoes are hot (about 30 minutes).



FOIL TENTED ROAST TURKEY WITH CRANBERRY ORANGE GLAZE

ACTIVE: 50 MINUTES • TOTAL: 4 HOURS, 30 MINUTES • **MAKES 8 SERVINGS**

- 1 12- to 14-pound turkey, fresh or thawed from frozen
- Kosher salt and freshly ground black pepper
- 8 sprigs fresh rosemary
- 8 sprigs fresh thyme
- 10 tablespoons unsalted butter
- 1 small onion, chopped
- 3 cloves garlic, smashed
- 2 pounds cranberries
- 1¼ cups sugar
- ¼ cup cider vinegar
- 1 heaping tablespoon chipotles in adobo
- Finely grated zest and juice of 2 oranges
- 1–3 cups low-sodium chicken broth

Preheat oven to 350°. Pat turkey dry and tuck in wings. Rub inside and out with 2 tablespoons salt and ½ teaspoon pepper. Stuff cavity with 5 sprigs each rosemary and thyme. Tie legs together and place turkey breast-up in a roasting pan with a rack. Let sit at room temperature for 1 hour.

Heat a saucepan over medium heat, add 4 tablespoons butter, onion, garlic, and 3 sprigs each rosemary and thyme. Cook until onion is softened, 6 minutes. Add cranberries, sugar, vinegar, chipotles, orange zest and juice, and 1 teaspoon salt. Simmer until cranberries start to burst (about 8 minutes). Strain. Reserve half for serving.

Melt remaining butter in a microwave. Brush on turkey. Pour 1 cup broth into roasting pan. Roast 2 hours, basting with pan drippings every 30 minutes after the first hour. Add more broth if pan looks dry.

After 2 hours of cooking, brush turkey with cranberry glaze every 20 minutes until a thermometer inserted in thigh reaches 165°, about 1 hour more; tent with **Reynolds Wrap® Heavy Duty Aluminum Foil** when turkey reaches desired darkness.

Remove turkey to a carving board and let rest 30 minutes before carving. Serve with reserved glaze.



ROASTED BRUSSELS SPROUTS WITH LEMONY HERB BREADCRUMBS

ACTIVE: 25 MINUTES • TOTAL: 45 MINUTES **MAKES 6 SERVINGS**

- 2 pounds Brussels sprouts, washed, trimmed and halved if large
- 3 tablespoons olive oil
- Kosher salt and freshly ground black pepper
- 1 tablespoon unsalted butter
- 1 clove garlic, smashed
- ⅓ cup panko breadcrumbs
- ½ teaspoon chopped fresh thyme
- Pinch of crushed red pepper
- Finely grated zest and juice of 1 lemon
- 1 teaspoon chopped fresh parsley

Preheat oven to 425°. Line a large baking sheet with **Reynolds Wrap® Aluminum Foil**. Add Brussels sprouts, oil, ¾ teaspoon salt and ¼ teaspoon black pepper, and toss to coat. Spread sprouts, cut side down, in one layer and roast until tender and browned (about 20 to 25 minutes).

Meanwhile, warm butter and garlic in a medium skillet over medium heat until both start to brown. Remove and discard garlic. Add panko, thyme, red pepper and ⅛ teaspoon salt, and stir until golden brown, 2 to 3 minutes. Remove from heat. Add lemon zest and parsley.

Toss the Brussels sprouts with half the lemon juice. Reserve remaining juice for another use. Serve sprouts topped with panko mixture.



Reynolds Kitchens

Endless TABLE

ROASTED BROCCOLINI WITH GARLIC AND PARMESAN

3 heads broccolini, split into florets
2 tablespoons olive oil
1 head garlic
Kosher salt
Freshly cracked black pepper to taste
1 teaspoon red pepper flakes
1 lemon, halved
2-3 tablespoons Asiago cheese, grated

Reynolds Wrap® Aluminum Foil

DIRECTIONS

1. Preheat oven to 475°F. Line a baking sheet with Reynolds Wrap® Aluminum Foil. Spread the broccolini on the baking sheet and drizzle with olive oil.
2. Toss the florets with olive oil. Halve the garlic bulb and drizzle with olive oil. Turn the garlic-exposed side up on the baking sheet and sprinkle with red pepper flakes.
3. Roast for 20-25 minutes until the broccolini is just slightly crispy.
4. Remove from oven and top with fresh lemon juice. Sprinkle with grated Asiago cheese. Plate the broccolini with the halved garlic heads and enjoy.

For more recipes

from the Reynolds Kitchens Endless Table visit **reynoldskitchens.com** and **@reynoldskitchens**



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You Asked...

Food Network stars answer your burning questions.



Ree, many recipes call for coffee, but I can't stand its taste or smell. Do you know of a substitute that works in both savory and sweet dishes?

Janet Fugate
Crestview, FL

If you haven't already tried this, I recommend just pretending the coffee isn't there. I put a healthy splash of it in my cinnamon roll icing (foodnetwork.com/cinnamonrolls), and my husband—who hates coffee and would never try the rolls if I showed him the recipe—doesn't even notice. My Cajun brisket recipe (foodnetwork.com/cajunbrisket) also has coffee but no one ever notices. So give coffee a shot. Otherwise, you can substitute another liquid—water for sweet recipes or broth for savory.

—Ree Drummond



Ina, I tried your recipe for apple tarts and they were delicious, but the puff pastry didn't cook evenly and formed air pockets. Do you have any tips?

Katie Hoben
Stafford, VA

Try making a regular pastry instead of using the frozen puff pastry—it will come out better. I wanted to give people a quick alternative, but my pastry recipe is easy. You can find the recipe for French Apple Tart at foodnetwork.com/frenchappletart. Aside from the homemade pie crust, the recipe is almost the same.

—Ina Garten



Damaris, I'm looking for a recipe that the whole family will like. What is your favorite one-pot meal?

Mary Calderon
(@marypc59)
via Instagram

My three favorite one-pot meals are chili, macaroni and cheese (with roasted vegetables mixed in), and pinto beans. You can find my recipe for Creole pinto bean soup at foodnetwork.com/pintobeans.

—Damaris Phillips



Katie, do you have any ideas for making oatmeal tastier? I can never get my homemade version to taste as good as the flavored packets.

Nancy Murphy Monohan
via Facebook

Think about creative mix-ins. I put a spoonful of peanut butter and sliced bananas in my oatmeal. I also like a few small scoops of canned pumpkin, along with pecans, cinnamon and maple syrup.

—Katie Lee



Bobby, I'm looking for a Southwestern dish that's not too hot. Do you have any suggestions?

Yitzi Taber
Bergenfield, NJ

I recommend my 16-spice chicken. The rub creates layers of flavor without adding very much heat. You can find the recipe at foodnetwork.com/16spicechicken.

—Bobby Flay

Have a question for a Food Network star? Write to us at foodnetwork.com/magazine.

Katie adds fun mix-ins to her oatmeal.



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OATMEAL: ISTOCKPHOTO.

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- 1 part half and half
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we'd like to propose a roast

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Start your Turkey Day prep at Kohls.com/FoodNetwork.



In the Know

See how much **Thanksgiving costs,** test your Turkey Day smarts and learn how to brine your bird.

PHOTOGRAPH BY **RALPH SMITH**



The Price Is Right

The typical price for a full Thanksgiving feast—for 10 people—was less than $50 last year, according to the American Farm Bureau Federation. Every November, the group sends volunteers into stores across the country to bargain-shop for Turkey Day staples (no coupons or free-turkey offers allowed). In 2014, the average cost of a 16-pound turkey, stuffing, several types of vegetables, cranberries, pumpkin pie mix, pie shells, rolls, milk, butter, sugar and more was just $49.41—nice savings on the day before Black Friday!



It's always a good time for grapes.

Grapes from California make the perfect addition to snacks, meals and desserts. Explore grapes and their endless possibilities at grapesfromcalifornia.com



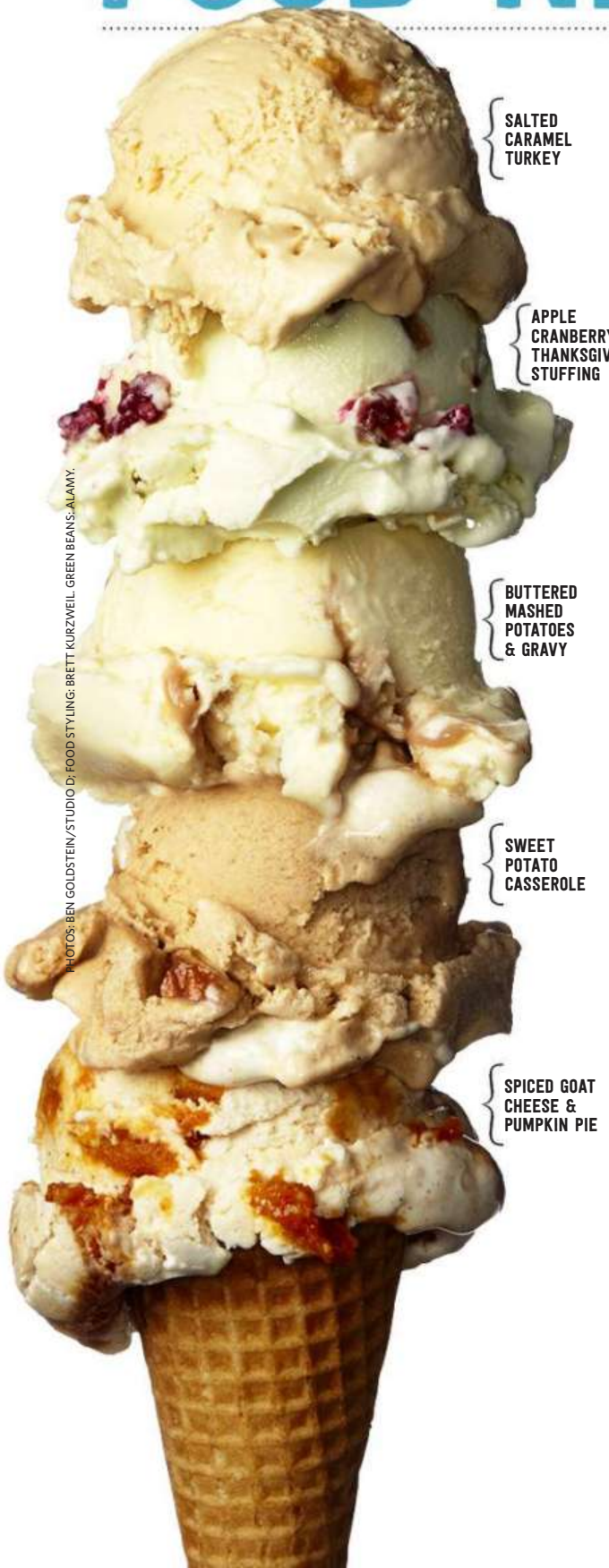
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FOOD NEWS



PHOTOS: BEN GOLDSTEIN/STUDIO D; FOOD STYLING: BRETT KURZWEIL. GREEN BEANS: ALAMY.

THANKS THAT KEEPS ON GIVING

Enjoy the taste of a turkey dinner, even after the leftovers are gone.



Ice Cream
Around Thanksgiving, the famous Portland, OR, ice cream shop Salt & Straw cranks out salted caramel ice cream with bits of candied turkey skin, and other flavors (see left), all available for shipping. *saltandstraw.com*



Potato Chips
The turkey and gravy chips by Boulder Canyon are tossed with the same herbs as the big bird: thyme, rosemary and oregano. *bouldercanyonfoods.com*



Popcorn
King of Pop sells flavors like stuffing, cranberry sauce and herb-roasted veggies. *kingofpop.com*



ALL FLUFF

Bostonians take Fluff seriously: The marshmallow cream is made nearby, and the Fluffernutter (Fluff and peanut butter) is the unofficial state sandwich. Now Target is honoring the spread with a Fluff T-shirt, part of a new Local Pride collection. The shirts are sold online, but in Boston-area stores they're right next to the delicacy itself. *target.com*



GO BIG ON VEGGIES AT YOUR NEXT DINNER PARTY.

According to a recent study, serving healthful sides will make guests like the main course even more.

SOURCE: *PUBLIC HEALTH NUTRITION*

FANCIER FEAST

This year, treat your pet to Thanksgiving dinner, too.



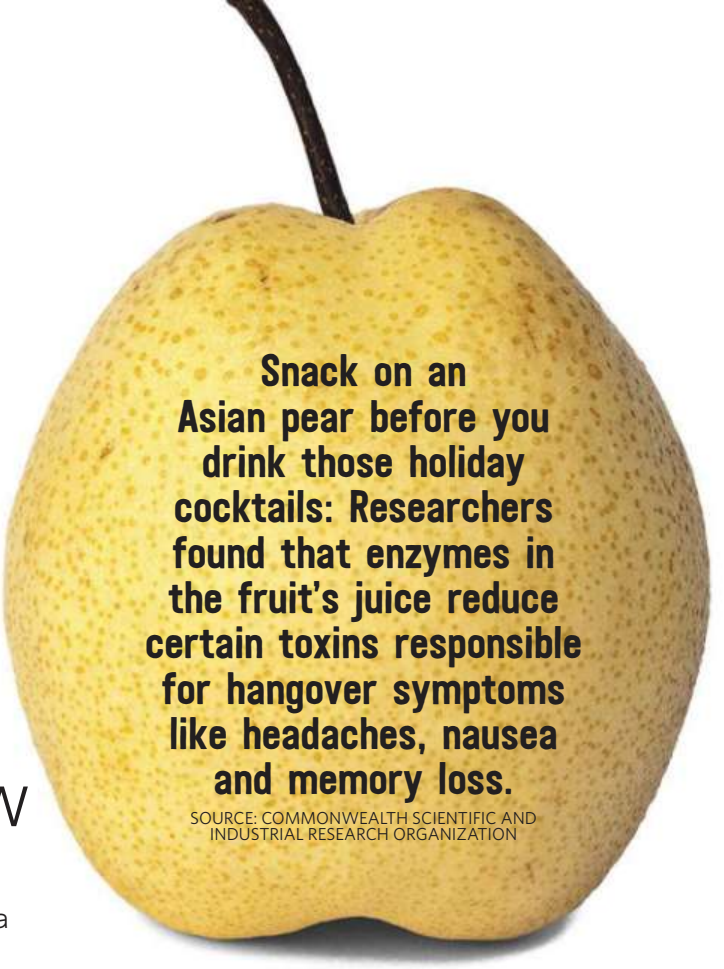
Thanksgiving Day Dinner
$2; merrickpetcare.com for stores



Turkey Day Feast
$3; bluebuffalo.com for stores

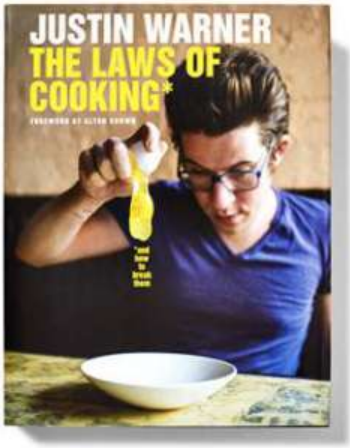


Mom's Turkey Dinner
$2; varietypetfoods.com for stores



Snack on an Asian pear before you drink those holiday cocktails: Researchers found that enzymes in the fruit's juice reduce certain toxins responsible for hangover symptoms like headaches, nausea and memory loss.

SOURCE: COMMONWEALTH SCIENTIFIC AND INDUSTRIAL RESEARCH ORGANIZATION



UNCOMMON LAW

Justin Warner, former winner of *Food Network Star* and host of *Foodie Call* on foodnetwork.com, has a problem with the usual marshmallow-topped sweet potatoes at Thanksgiving: "It's one note—you have sweet working with sweet," he says, and that goes against one of many rules he outlines in *The Laws of Cooking: And How to Break Them* ($35, Flatiron Books). His solution: Drizzle balsamic vinegar on top—or, more daring, add wasabi to the marshmallow.



FEEDING A CROWD



Most sports fans have seen T-shirts shot out of cannons, but at the University of Nebraska Omaha, the flying freebies will be edible: A new taco cannon launches on October 23 with the start of the Maverick hockey team's home season. Scott Vlasek, the cannon's gunner and director of the school's Aviation Institute, told us what it's like to be the campus big shot.

Q: What qualifies you to shoot tacos?
A: My hand-eye coordination is pretty good and I'm an avid golfer. (Lots of practice aiming for targets at a distance!)

Q: How can fans get your attention?
A: Whoever is yelling the loudest or doing some obnoxious dance will probably get a taco sent their way.

Q: What's your biggest fear?
A: That I'll shoot off a taco and it'll explode all over the place.



Oldie but Goodie

This month marks the 100th anniversary of the iconic curvy Coca-Cola bottle. Company historian Ted Ryan fills us in.

It's green for a reason.
The beverage looks best through green-tinted glass, execs think. The color is called Georgia Green, a nod to Coke's home state.

The famous shape was a mistake!
Earl Dean and Clyde Edwards of the Root Glass Company incorrectly believed that cocoa beans were among Coke's secret ingredients, so they based the bottle design on the cocoa pod.

You'd know those ridges anywhere.
The company wanted a new design in 1915 but insisted that people should be able to recognize the bottle even if it were in broken pieces.

BOOK: BEN GOLDSTEIN/STUDIO D. PEAR: SHUTTERSTOCK.



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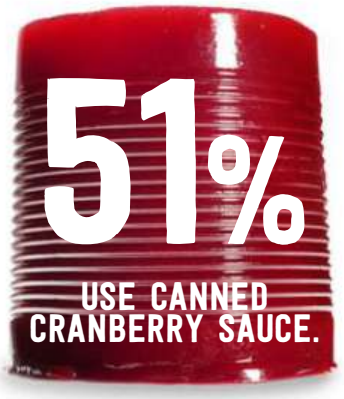
AMERICA'S FAVORITE THANKSGIVING SHORTCUTS

We polled Food Network fans about their time-saving tricks.



79% USE CANNED PUMPKIN FOR PIE.





The BEANS in the green bean casserole are:

55% CANNED OR FROZEN

45% Fresh

What about the whip?



48% make their own whipped cream.

31% use the kind in a canister.

21% use the kind from a tub.

47% use at least some disposable plates and flatware.



DINNER ROLLS ARE:

33% FROM A BAKERY

33% BROWN-AND-SERVE

20% FROM SCRATCH

14% FROM A TUBE

10% HAVE PASSED OFF A STORE-BOUGHT DISH AS HOMEMADE.



HELP NOT WANTED!

Only **2%** BUY PREMADE STUFFING.



PIE CRUST AND ROLLS: GETTY IMAGES. PUMPKIN PIE: SHUTTERSTOCK. CRANBERRY SAUCE: CHARLES MASTERS. WHIPPED CREAM AND PAPER PLATE: ALAMY. STUFFING (2): KARL JUENGEL/STUDIO D.



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What's Your Thanksgiving IQ?



Turn the page to take the quiz.

In the Know



1 What is a heritage turkey?

A A turkey raised on an organic diet

B A turkey killed in the wild

C A specific breed of turkey that is not industrially farmed

D A free-range turkey

2 Which company created the green bean casserole?

A Del Monte

B French's

C Green Giant

D Campbell Soup Company



3 The turducken (a chicken inside of a duck inside of a turkey) originated in:

A Mississippi

B Louisiana

C Texas

D Massachusetts



4 Cranberries grow on:

A Trees

B Bushes

C Vines



5 A self-basting turkey is:

A Roasted in a plastic bag to lock in the juices

B An extra juicy breed that does not require basting

C Injected with a liquid containing salt and other flavorings

D Rubbed with kosher salt

6 The scientific term for a turkey's wishbone is:

A Humerus

B Furcula

C Clavicle

D Scapula



7 Which U.S. president was the first to officially pardon a turkey?

A John F. Kennedy

B George H.W. Bush

C Abraham Lincoln

D Theodore Roosevelt

8 The average Thanksgiving meal contains about ____ calories.

A 1,500 **B** 2,200 **C** 3,000 **D** 4,500

9 Match the name to the roll below:
Cloverleaf, Fan-Tan, Parker House



A _____



B _____



C _____

10 What are the percentages of white and dark meat in a typical turkey?

A 50% white, 50% dark

B 60% white, 40% dark

C 70% white, 30% dark

D 75% white, 25% dark

TURKEY: SHUTTERSTOCK. CRANBERRIES AND WISHBONE: GETTY IMAGES. SEAL: FOSTER FARMS. ROLL (LEFT): RYAN LIEBE. ROLLS (MIDDLE AND RIGHT): JON PATERSON/STUDIO D.

#MACYSANDMARTHA

Get set for Thanksgiving, *buffet style. Whether you're hosting two or twenty,* ***check the Macy's & Martha Pinterest board*** *for ideas and inspiration on setting up an irresistible spread. Also, watch Martha's video on entertaining at macys.com/marthastewart*

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11 The tradition of using crackers in stuffing originated in:

A New England

B South Carolina

C New Orleans

D Texas



12 Which part of a turkey is called "the pope's nose"?

A The fatty flesh at the tail end

B The tenderloin

C The skin over the neck cavity

D The round piece of dark meat over the backbone

13 What is the difference between stuffing and dressing?

A Dressing is made specifically with pork.

B Stuffing is made with bread, dressing is not.

C Stuffing is cooked inside the bird, dressing is not.

D They are the same thing.

14 America's favorite Thanksgiving pie is:



A Pecan



B Apple



C Pumpkin

15 Bell's Seasoning, the popular turkey seasoning, contains rosemary, sage, ginger, marjoram and:

A Thyme

B Bay leaves

C Paprika

D Oregano



16 What are giblets?

A The turkey's gizzard

B The turkey's heart, liver and gizzard

C The turkey's neck

D The turkey's kidneys

17 Sweet potatoes topped with marshmallows originated in the:

A Early 1900s

B 1950s

C 1970s



18 Which of these foods was likely served at the first Thanksgiving in 1621?



A Pheasant



B Venison



C Apple crisp



D Boiled potatoes

19 Which cranberry dish is typically made of uncooked cranberries?

A Jelly

B Relish

C Chutney

D Compote

CRACKERS, PECAN PIE, APPLE PIE AND VENISON: GETTY IMAGES. PUMPKIN PIE AND POTATOES: ALAMY. BELL'S SEASONING: JON PATERSON/STUDIO D. SWEET POTATO CASSEROLE, PHEASANT AND APPLE CRISP: FOTOLIA.



START WITH PURE FLAVORS.
END WITH PURE GRATITUDE.

McCormick® Signature Pumpkin Pie with Vanilla Whipped Cream



1 can (15 oz.) pumpkin
1 can (14 oz.) sweetened condensed milk
2 eggs
1 tbsp. **McCormick Pumpkin Pie Spice**
1 tsp. **McCormick Pure Vanilla Extract**
1 frozen unbaked deep-dish pie crust (9-inch)

MIX pumpkin, milk, eggs, pumpkin pie spice and vanilla in large bowl until smooth. Pour into pie crust on large foil-lined baking sheet.

BAKE in preheated 425°F oven 15 minutes. Reduce oven temperature to 350°F. Bake 40 minutes longer or until knife inserted 1 inch from crust comes out clean. Cool completely on wire rack. Serve with Vanilla Whipped Cream and sprinkle with additional pumpkin pie spice, if desired.

Makes 8 servings.

VANILLA WHIPPED CREAM: Beat 1 cup heavy cream, 1/4 cup confectioners' sugar and 1 tsp. **McCormick Pure Vanilla Extract** in medium bowl with electric mixer on high speed until stiff peaks form.

At McCormick, we believe pure tastes better. That's why our herbs and spices have no added fillers. Just 100% pure flavor. For more great-tasting recipes, visit mccormick.com

TRUE OR FALSE?

20 Pecans come in different sizes. T F



21 A stuffed turkey takes longer to cook than an unstuffed turkey. T F

22 Tofurky is vegan turkey made from tofu. T F

23 Most people enjoy eating leftovers more than the Thanksgiving meal. T F

24 Eating turkey makes you feel sleepy. T F

25 Sweet potatoes and yams are the same thing. T F



SCORE SHEET

1. **C** Heritage turkeys (such as the Narragansett and Bourbon Red) are descendants of wild turkeys native to North America. Unlike commercially bred turkeys, heritage birds tend to be smaller and some say more flavorful.

2. **D** The original casserole (green beans, cream of mushroom soup and canned fried onions) was invented in 1955 by Dorcas Reilly, a home economist for Campbell.

3. **B** The Thanksgiving mash-up was invented in Louisiana, but exactly where is up for debate: Both Hebert's Specialty Meats in Maurice, LA, and New Orleans chef Paul Prudhomme have taken credit.

4. **C** Cranberries grow on long vines in sandy marshy areas called bogs. To harvest the berries, water is pumped into the bogs, which loosens the berries from the vines so they float to the surface.

5. **C** Because the turkey is injected with liquid, cooks do not have to baste it.

6. **B** The furcula is a forked bone formed by the fusion of a turkey's two clavicles.

7. **B** According to the White House, President George H.W. Bush was the first to grant a turkey pardon. On November 17, 1989, he sent a turkey to Frying Pan Park in Herndon, VA, starting the annual tradition. (The First Family eats another, not-so-lucky turkey on Thanksgiving Day.)

8. **C** It is close to 3,000 calories, according to the Calorie Control Council.

9. **A** Fan-Tan; **B** Parker House; **C** Cloverleaf

10. **C**

11. **A** The likely story: Cracker stuffing is a tradition dating from 1801 in Milton, MA, where the G.H. Bent Co. bakery supposedly coined the term *cracker.*

12. **A** The bit of fatty flesh on the bird you cook is known as "the pope's nose" but is actually the pygostyle, which is Greek for "rump pillar."

13. **C** Technically, stuffing is cooked inside the turkey, but many people use the words *stuffing* and *dressing* interchangeably.

14. **C** Pumpkin ranks No. 1, according to a 2014 survey by The American Pie Council.

15. **D**

16. **B** The USDA does not consider the neck a giblet, although it is usually packaged with the heart, liver and gizzard in the turkey's cavity.

17. **A** Food historians believe the dish came from a 1917 booklet of recipes using Angelus Marshmallows, made by the Cracker Jack company.

18. **B** According to research from Plimoth Plantation, the living-history museum that is home to a re-creation of the original Pilgrim settlement in Plymouth, MA, venison was probably on the menu.

19. **B**

TRUE OR FALSE?

20. **T** They are sold as mammoth, extra large, large, medium, small and midget.

21. **T** If the turkey's cavity is empty, it will cook faster. If you stuff the bird, make sure both the stuffing and the meat reach 165°.

22. **T** It was invented in Oregon in 1995, but Seattle's mayor pardoned the turkey replacement in 2014.

23. **T** According to a Harris poll, 65 percent of Americans surveyed said they prefer leftovers to the real dinner.

24. **F** Most scientists believe that the tryptophan in turkey does not cause sleepiness; it's all the carbohydrates eaten during Thanksgiving that bring on drowsiness.

25. **F** Sweet potatoes are often mislabeled as yams, but they are from different plant families. A yam is starchier than a sweet potato.

HOW DID YOU DO?

Give yourself 1 point for each correct answer.

0 TO 9 POINTS

BEG YOUR PARDON!

You have a lot to learn about America's biggest food holiday. Start by making an easy classic Turkey Day feast on page 151.

10 TO 19 POINTS

GOOD STUFF!

You know your traditions, but you're not quite a Thanksgiving master. Get schooled on techniques starting with our brining tutorial on page 46.

20 TO 27 POINTS

HOLIDAY BEST!

You're a Thanksgiving expert! Celebrate your high score with a cranberry cocktail on page 70.

PECANS: GETTY IMAGES. SWEET POTATO: SAM KAPLAN.

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Know It All: BRINING



Of all the Thanksgiving food debates—pumpkin pie versus apple, dark meat or white—the question of whether to brine your turkey might be the most divisive. Some cooks (and some Food Network chefs) swear that soaking a turkey in brine is the key to juicy, flavorful meat. Others reject the process, saying it's messy, takes up too much refrigerator space and makes for salty gravy. From a scientific perspective, brining does make sense: Over time, salt water helps protein absorb and retain moisture—especially useful for a lean meat like turkey, which can easily dry out after hours in the oven. Here are the details, if you decide to give it a shot.

BASIC BRINE

For every gallon of warm water, add ½ cup **sugar** and ⅔ to 1 cup **kosher salt** (see salt details below right) and stir to dissolve. (A **12- to 15-pound bird** will require 1 to 2 gallons of water.) Let cool, then chill in the fridge. Place the turkey in a large container and pour the brine over it to fully submerge. Place it in the refrigerator or a cold garage (32° to 40°) for 24 hours.

OPTIONAL EXTRAS



Cardamom pods Bay leaves



Herb sprigs



Fresh ginger



Cloves Star anise



Citrus peels

Brining Rules

PLAN AHEAD. You'll need 24 hours for brining, so if you buy a frozen bird, you should thaw it in the refrigerator at least 4 days before Thanksgiving. (Don't brine it frozen.)

DON'T BRINE KOSHER or self-basting turkeys—they already have added salt.

KEEP IT COLD. The brine should stay below 40° to prevent bacterial growth. If you're short on fridge space, brine the bird in a cooler and add ice as needed to maintain temperature.

WATCH THE TIME. After 24 hours, the texture of the turkey can become like deli meat.

RINSE AFTER BRINING. Then pat the turkey dry and let it air-dry, uncovered, in the refrigerator at least 1 hour and up to 8 hours before cooking.

BEWARE OF SALTY GRAVY. Use unsalted butter in place of the fat from the drippings and use no-salt-added broth.

THE SCOOP ON SALT

Most recipes call for kosher salt for brining, but not all kosher salt is the same. Diamond Crystal and Morton, two common brands, have very different-shape grains. Morton's crystals are flatter and pack more densely than Diamond Crystal (this is why Morton's box is smaller for the same weight), so for the recipe at left, you should use ⅔ cup of kosher salt like Morton and a full cup of coarse-grain kosher salt like Diamond Crystal.

PRO OR CON?

TWO HOSTS FROM *THE KITCHEN* FACE OFF.

PRO



"Brine, all the way! I started brining last year and it makes all the difference. My turkey turned out perfectly juicy on the inside and crispy on the outside. And it's not really a hassle—just place the brine ingredients and turkey in a large plastic brining bag. Easy, breezy!"

Marcela Valladolid

CON



"My mom never brined, so I don't brine either. Liberally season your turkey with salt and pepper, roast it, then let it rest for an hour. It will be super moist and delicious."

Geoffrey Zakarian

INGREDIENTS: JON PATERSON/STUDIO D; FOOD STYLING: JEN BEAUCHESNE. POT: CHRISTOPHER COPPOLA/STUDIO D. SALT: LEVI BROWN.

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APPETIZER:

Goat Cheese Pecan Tartlets



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INGREDIENTS

THE CRUST:
1 pkg. (14.1 oz.) refrigerated pie crusts

THE CRANBERRIES:
2 cups fresh cranberries, about 8 oz.
¾ cup sugar
⅔ cup water
1 cinnamon stick
¼ tsp. nutmeg

THE TARTLET FILLING:
3 strips bacon, uncooked
3 large eggs
4 oz. fresh goat cheese
1 cup heavy cream
½ cup milk
1 pinch kosher salt
¼ tsp. Tabasco®
½ tsp. Worcestershire sauce
1 cup **Fisher® Pecan Halves**, coarsely chopped, divided
1 small bunch chives, optional

toasty pecans go great with tangy cheeses...

PREP TIME
20–25 minutes

COOK TIME
14 minutes

YIELD
18 individual tartlets

DIRECTIONS

1. **Preheat the oven to 350°F.** Spray the insides of 18 cups in a muffin pan with nonstick cooking spray. Unroll the piecrusts and cut with a 3½-inch biscuit cutter. Line the inside of the muffin pans with the crust circles and refrigerate until ready to fill. The crusts won't go all the way to the top of the cups; this is fine.

2. **Cook the cranberries:** Combine the cranberries, sugar, water, cinnamon stick and nutmeg in a medium pot. Bring to a boil over medium-high heat. Reduce heat to medium-low and simmer 8–10 minutes or until cranberries have cooked (some will have burst, some will remain whole) and mixture has thickened. Transfer to a medium bowl and set aside to cool.

I have also used orange juice instead of water for a twist!

lay the bacon out flat

3. **Cook the bacon:** Meanwhile, place the bacon in a medium skillet with ¼ cup water. Bring the water to a simmer and cook the bacon over medium heat until it completely evaporates and the bacon gets crispy, 8–10 minutes. Drain on a paper-towel-lined plate. Crumble and set aside.

this is a great way of basically "blanching" bacon, making it crispier + less greasy. yum!

I can never resist eating a slice of bacon... can you?

4. **Make the tartlet filling:** While the bacon is cooking, combine eggs, goat cheese, heavy cream, milk, kosher salt, Tabasco and Worcestershire sauce in a blender. Blend on the lowest setting until just smooth. Sprinkle in a little less than a teaspoon of pecans and evenly divide the bacon inside each cup in the muffin pan. This will create wonderful flavor and texture. Fill each cup to about ¼-inch below the top of the crust with the goat cheese mix and carefully place the pan in the center of the oven. Bake until the filling sets, about 12–14 minutes. Let cool on a rack for 15 minutes. Place a cookie sheet over the top of the pan and invert. Shake gently to loosen the tartlets; they should fall onto the pan.

don't be afraid if you fill a little higher...

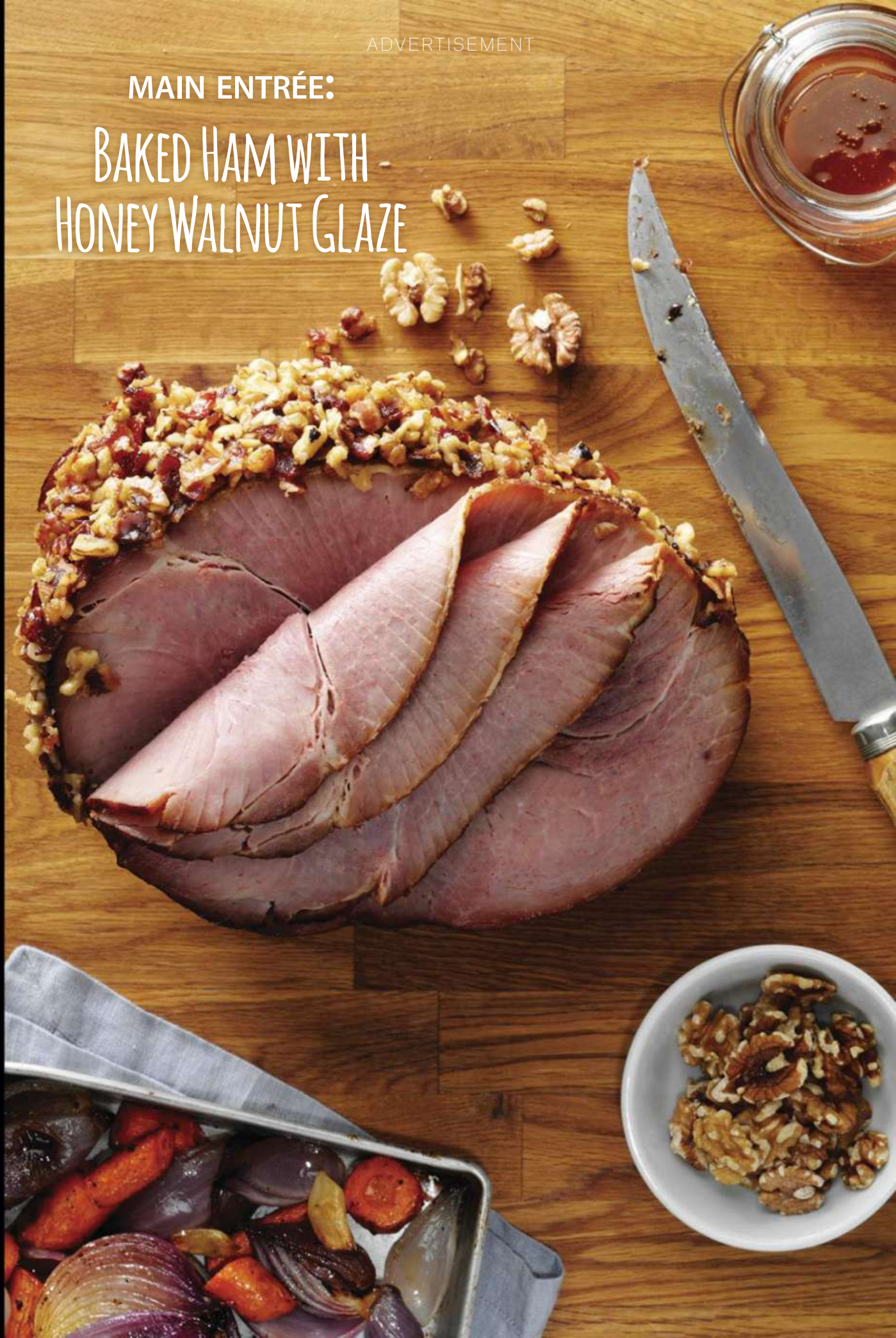
5. **Serve the tartlets:** Arrange the tartlets on a serving platter, cheese side up. Strain any excess liquid out of the cranberries and spoon a scant tablespoon of the berries on top of the tarts. Sprinkle with the remaining ½ cup of pecans. Use a pair of scissors to "cut" chives and sprinkle them on top, if desired. Serve immediately.

If you have any leftover cranberry mix, use as jam on toast!

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MAIN ENTRÉE:

Baked Ham with Honey Walnut Glaze



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taste the ham to see how salty it is from the getgo.

INGREDIENTS

One 7–8 lb. fully cooked spiral sliced or bone-in ham
10 whole cloves
2 medium red onions, quartered
6 large garlic cloves
4 medium carrots, peeled and cut into 1-inch rounds
2 tbsp. canola oil
Kosher salt
1 cup dry white wine
6–7 strips (6 oz.) bacon, cut into small strips
¾ cup clover honey, divided
2 tbsp. red wine vinegar
1 tbsp. smooth (Dijon) mustard
¾ cup (3 oz.) finely chopped **Fisher® Walnut Halves and Pieces,** toasted

sometimes I stir in a spoonful of grainy mustard too..

I always get extra because I eat a few when I cook!

PREP TIME 20 minutes
COOK TIME 2 hours
YIELD 14–16 servings

DIRECTIONS

this is fun to prep.

1. **Preheat the oven to 350°F.**
2. **Prepare the ham:** Place the ham on a flat surface, fat side up. "Stud" the surface with the cloves, leaving space between each. Pour ¼ cup of the honey over the exterior. — try to get the honey all over the ham
3. **Cook the ham:** Place the ham in a roasting pan fitted with a rack. Drizzle the onions, garlic and carrots with the canola oil and scatter them on the bottom of the pan and pour wine over vegetables. Place the pan in the center of the oven and cook for 1¾–2 hours or until a thermometer inserted into the thickest part of the ham registers 155°F.
4. **Cook the bacon and honey:** Put the bacon in a medium skillet with ¼ cup water and cook until the water evaporates, 5–8 minutes. Pour off all but 1 tbsp. of the rendered fat and add the remaining ½ cup honey and 2 tablespoons of the red wine vinegar. Simmer over medium heat until the honey thickens, 5–8 minutes. The honey will be very hot. Cool. Finely chop ¾ cup of the walnuts. Stir the walnuts and mustard into the glaze to thicken the mixture. Taste for seasoning.

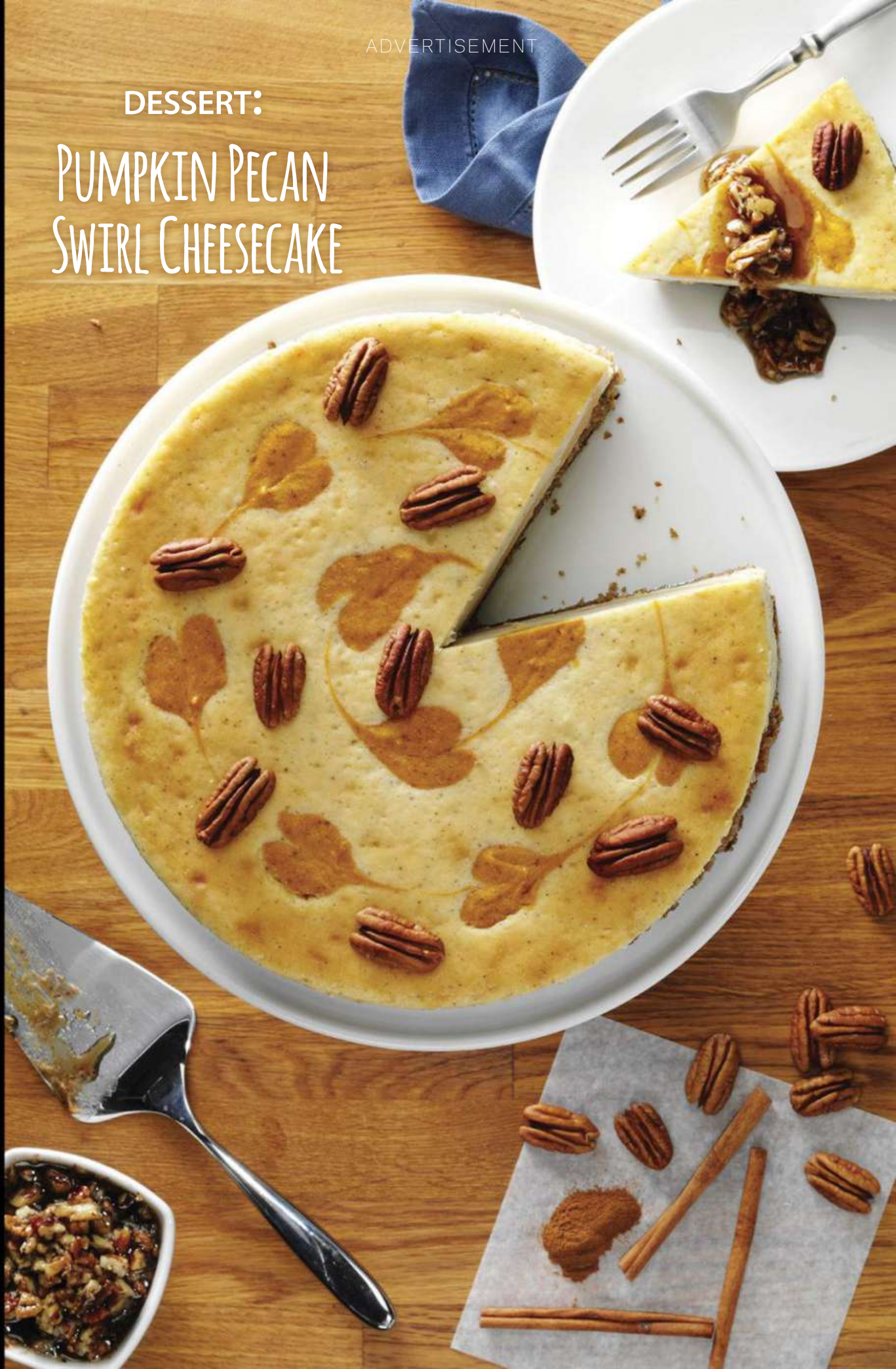
this bacon vinegar combo makes this dish addictively good!

5. **Finish the dish:** Pour the glaze on the exterior of the ham, spreading to cover the surface of the ham. The glaze should help the nuts adhere to the ham. Transfer the ham and the cooked vegetables to a large serving platter.

bacon with ham?! I know.. but the smoky bacon really enhances the flavor of the ham and links up beautifully with the walnuts and honey.

Leftovers: Blend a few walnuts with a splash of olive oil and some fresh basil. Use as a "spread" for cool leftover ham a leftover ham sandwich...

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INGREDIENTS

THE CRUST:

2 cups **Fisher® Pecan Halves**
½ stick (4 tbsp.) unsalted butter
3 tbsp. sugar
¼ tsp. salt

THE FILLING:

5 8-oz. pkg. (2½ lbs.) cream cheese
1½ cups sugar
5 large eggs
2 large egg yolks
3 tbsp. all-purpose flour
1 tsp. cinnamon
½ tsp. dry ginger
¼ tsp. cloves
½ cup sour cream
1 cup canned 100% pumpkin

THE MAPLE GLAZE:

½ cup Grade-A maple syrup
1 tsp. lemon zest
¼ tsp. cracked black pepper
¼ cup chopped **Fisher® Pecan Halves**

plus an extra half cup for nibbling!

PREP TIME 25 minutes
COOK TIME 1½ hours
YIELD 16 servings

DIRECTIONS

1. **Preheat oven to 350°F**. Wrap the outer bottom and sides of a 9-inch springform pan tightly with 2 pieces of aluminum foil.

mom always says room temperature ingredients are better. If you can, start with room temp cream cheese and butter....

2. **Make the crust:** Place pecans in the bowl of a food processor and pulse until they form coarse crumbs. Add the butter, sugar and salt to the crumbs and pulse until well blended. Transfer to the bottom of the springform pan and press into an even layer. Place the pan in the center of the oven and bake the crust for 12–15 minutes or until the crust is golden brown. Your kitchen will smell wonderfully of pecans! Set aside to cool.

3. **Make the filling:** Place cream cheese in the bowl of an electric mixer fitted with the paddle attachment. Beat the cream cheese on medium speed until fluffy, 2–3 minutes. Add the sugar and continue mixing. Reduce the speed to low and add the eggs and egg yolks one by one, mixing to make sure each one is incorporated before adding the next. Scrape down the bowl between additions. Stir in the sour cream. Stir in the flour, cinnamon, ginger and cloves until well blended.

make the swirl your own!

4. **Swirl and bake the cheesecake:** Place the springform pan into a roasting pan or large cake pan. Pour about ¼ of the batter into a medium bowl and stir in the pumpkin. Pour half of the remaining plain batter on top of the crust in the springform pan and spread it out so that it is flat. Top with all but 1 cup of the pumpkin mixture. Spoon the remaining plain batter on top of the pumpkin layer. Drop spoonfuls of the reserved 1 cup of pumpkin filling on the top of the batter and use a wooden skewer (or toothpick) to swirl the filling. Be creative with your swirl! Lower the oven temperature to 325°F. Place the roasting pan and nested springform pan inside the oven. Carefully pour boiling water into the roasting pan so that it reaches about halfway up the side of the springform pan. Bake the cheesecake for 1½–2 hours. It will have risen slightly and the top will be lightly browned. Turn off the oven, open the oven door and leave it ajar. Let the cheesecake cool down slowly in the oven for an additional hour before removing the pan from the water bath. Refrigerate overnight.

here's where you can personalize the swirl. little "hearts" for valentine's day... little "trees" for the holiday...

5. **Make the maple glaze:** Simmer the maple syrup in a small pot over medium heat until it reduces by about half, 5–10 minutes. Stir in the lemon zest, pepper and remaining pecans. It should be syrupy. If not, cook for a few additional minutes. Cool. Top each slice with the glaze.

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—Chef Alex Guarnaschelli

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"With Fisher, there are no preservatives. No extra ingredients. Just the nuts, fresh out of their shells."

Alex Guarnaschelli

Judge on Food Network's *Chopped,* executive chef and mom



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We're Dyeing!

Cook up some cranberry dye and make four easy Thanksgiving decorations.

PHOTOGRAPHS BY **JEFF HARRIS**



Table Runner

Machine-wash and dry 2 yards of unbleached muslin; iron as needed, then cut in half lengthwise. Stir 2 tablespoons of vinegar into the dye. Paint stripes using a 1- or 2-inch paintbrush. *$2/yard; joann.com*

How to Make Cranberry Dye



Put 24 ounces cranberries in a large pot and cover with water. Bring to a boil.



Mash with a potato masher or the back of a spoon until the berries are broken, about 2 minutes.



Reduce the heat and simmer 10 more minutes; strain the berries and use the liquid for dyeing.

CRAFT STYLING: BLAKE RAMSEY.

Napkin Ring

Submerge unfinished wood beads in dye for 5 minutes. Remove to a paper towel to dry. Thread 3 beads onto a 10-inch-long suede cord, then tie around a rolled napkin. *Lara's Crafts 5/8-inch beads, $4 for 34; Bead Landing suede cording, $8 for 9 yards; michaels.com*



Note Cards

Dip a cotton swab into the dye, then press onto a note card or place card. Repeat to create a dot design. *Strathmore watercolor cards, $3.50 for 10; dickblick.com*





Gift Tag

Dip the bottom of a paper tag halfway into the dye for 2 seconds. Using a paper towel, blot both sides; let dry. *Recollections Craft It paper tags, $5 for 20; michaels.com*

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Star Kitchen

The best room in Ty Pennington's new Florida house is the kitchen.

PHOTOGRAPHS BY **JIM FRANCO**

Ty Pennington has made a career of building dream kitchens on TV—for other people. But this year the cohost of Food Network's *American Diner Revival* finally got the chance to build one for himself, in his new home in Palm Coast, FL. And he plans on spending a lot of time in it. Ty, it turns out, is as proficient with a spatula as he is with a screw gun. "I started cooking when I was 11," he says. "My brother and I were left to our own resources, which forced us to really dive in." His specialty these days is seafood. The house sits right on the Intercoastal Waterway, and every week he heads out on his boat to fish, then cleans, marinates and cooks his catch for friends and family. Ty installed a five-burner range on the island so he could sear and socialize at the same time (the island seats seven). As you might expect of the star carpenter, he was involved in every step of the kitchen's design and construction, from the first sketches to the last cabinet pull. "I went all in," he says.





Artwork in progress

Ty painted the large canvas above the dining table himself—but he isn't finished with it yet. "I tend to just leave my artwork up and add to it as needed."

Tintable windows

Ty chose light-sensitve SageGlass windows, which darken at the flip of a switch to keep the sun out—and the room cool.

Fish counter

A 1940s fishing cabin used to stand on Ty's property, and he pays homage to it with this wooden fish soap mold.

Ty likes a sleek look, so he built an island with tons of storage to hide cookware.

Turn the page to get Ty's look.

Get the Look

Pick up some of Ty's finds for your own kitchen.



Ty mixes up his chairs.



Ty alternates the colors of his **Eames chairs** in white, orange, blue and yellow to keep the room casual and bright. *From $319 each; hermanmiller.com*



The hammered metal finish of this **Missoula pendant lamp** "adds a touch of soul" to the modern space, Ty says. *$177; kichler.com*



Ty's **Cosentino Eco** counters are made of recycled materials like mirror, glass and porcelain. *From $59 per square foot in Grey Moss and Polar Cap; ecobycosentino.com for information*



Ty balances out the sleek look with some rustic pieces, like a **wood and rope lantern.** *$79; westelm.com*



He keeps drinking glasses on a **square lacquer tray** for parties. *$29; westelm.com*

TRAY AND LANTERN: BEN GOLDSTEIN/STUDIO D.



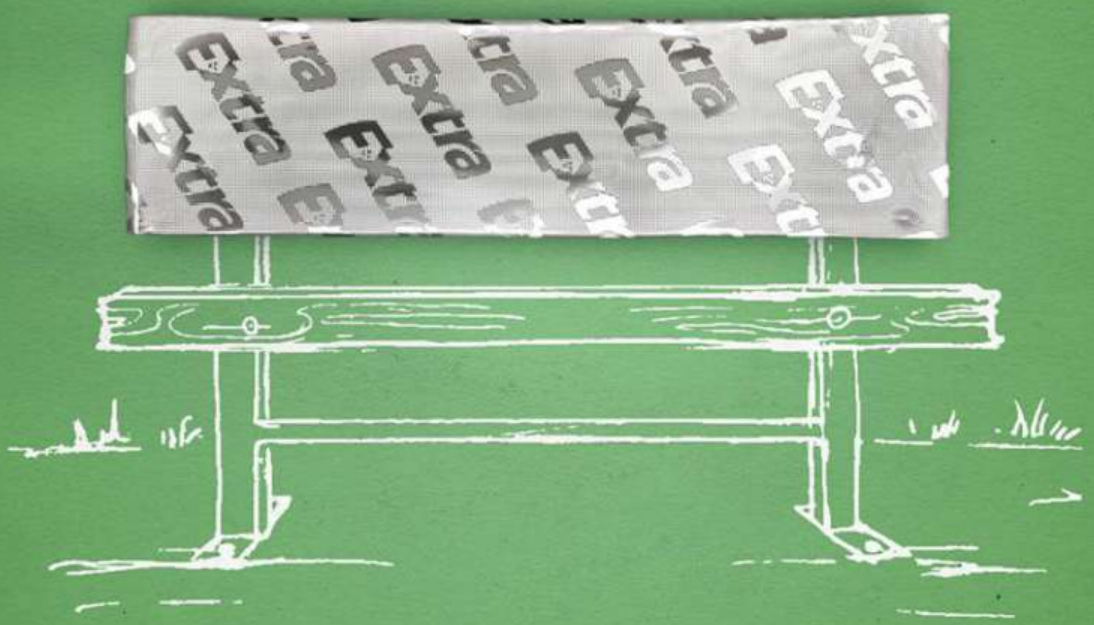
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Fun Cooking

Start the feast with cranberry cocktails, cheese straws and this fun **chip-and-dip** combo.

PHOTOGRAPH BY **RALPH SMITH**



A Chip off the Old Casserole

This Thanksgiving, set out chips and dip inspired by a beloved side dish—marshmallow-topped sweet potatoes. Stir together ½ cup marshmallow cream and ¼ cup sour cream, spoon into a ramekin and brûlée with a kitchen torch or broil until golden brown. Serve with sweet potato chips.

FOOD STYLING: MICHELLE GATTON.


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FIRST...a Toast

Welcome your guests with these tasty crostini.

PHOTOGRAPHS BY **LEVI BROWN**



FOOD STYLING: BRETT KURZWEIL.



Ted Allen's
BROCCOLI RABE CROSTINI

Heat 2 tablespoons **olive oil** in a large skillet over medium-high heat. Add 1 bunch chopped **broccoli rabe;** season with **salt, pepper** and **red pepper flakes.** Cook until the broccoli rabe is wilted, about 5 minutes. Toast 1 sliced **baguette** in a 350˚ oven, 6 to 8 minutes. Top each toast with a thin slice of **fresh mozzarella** and the broccoli rabe. Drizzle with **aged balsamic vinegar.**

Anne Burrell's
WHITE BEAN-PROSCIUTTO CROSTINI

Combine 2 finely chopped **garlic cloves,** ⅔ cup diced **prosciutto,** a pinch of **red pepper flakes** and one 15-ounce can **cannellini beans** (drained and rinsed) in a food processor. Add 3 tablespoons **olive oil** and puree until smooth, adding a splash of water to loosen; season with **salt.** Add 1 more can cannellini beans and pulse until just combined but still a little chunky. Add more salt to taste. Toast 1 sliced **baguette** in a grill pan; rub with a garlic clove. Spread each piece with the bean puree, drizzle with olive oil and sprinkle with chopped **sage.**





Katie Lee's
FIG, PEPITA AND GOAT CHEESE CROSTINI

Toast 1 sliced **baguette** in a 350˚ oven, 6 to 8 minutes. Spread the pieces with a 10½-ounce log **goat cheese,** then top with ¼ cup **fig jam** and ½ cup toasted **pepitas.** Season with **salt** and **pepper.**

Alex Guarnaschelli's
RICOTTA-BRUSSELS SPROUTS CROSTINI

Mix 3 tablespoons **olive oil,** 2 teaspoons **dried oregano** and a pinch of **salt.** Brush on 1 sliced **baguette,** then toast in a 350˚ oven, 6 to 8 minutes. Working in batches, deep-fry 3 cups **Brussels sprout** leaves in 375˚ **canola oil** until light brown, 30 seconds to 1 minute. Drain on paper towels and season with salt. Spread the crostini with **ricotta,** season with salt and **pepper** and top with the fried Brussels sprout leaves and shredded **parmesan.** Sprinkle with **red wine vinegar,** if desired.





Tyler Florence's
CARAMELIZED ONION CROSTINI

Melt 4 tablespoons **butter** in a large skillet over medium heat. Add 3 sliced **onions,** 3 chopped **anchovies** and 2 teaspoons chopped **thyme;** season with **salt** and **pepper** and cook until the onions are golden brown, 20 minutes. Slice 1 **baguette** in half lengthwise. Butter the bread; top with the onions, pitted **niçoise olives** and a drizzle of **olive oil.** Bake in a 400˚ oven until the bread is crisp, 15 minutes. Cut into pieces; top with shaved **parmesan.**



Add Chardonnay to my shopping list.

Set a timer for 8 minutes.

How many fluid ounces are in 3 tablespoons?

Play my “dinner date” playlist.

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INTRODUCING

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A NEW TWIST

Turn frozen puff pastry into a big batch of cheese straws.



CLASSIC CHEESE STRAWS

ACTIVE: 15 min | TOTAL: 1 hr | MAKES: 36 five-inch straws

- 1 17-ounce package frozen puff pastry, thawed but still cold
- All-purpose flour, for dusting
- 1 large egg
- 1 cup shredded sharp cheddar cheese (about 4 ounces)
- ½ cup grated parmesan cheese (about 1 ounce)
- Kosher salt and freshly ground pepper

1. Unfold the puff pastry sheets on a lightly floured surface. Beat the egg with 1 tablespoon water; generously brush on the pastry sheets (reserve the remaining egg wash).

2. Combine the cheddar, parmesan, ½ teaspoon salt and ¼ teaspoon pepper in a medium bowl. Sprinkle the cheese mixture over 1 pastry sheet, then place the other pastry sheet on top, egg wash–side down, lining up the edges. Lightly dust the pastry with flour; firmly press the top sheet down, then roll out the sandwiched pastry sheets into a 10-by-12-inch rectangle.

3. Line 2 baking sheets with parchment paper. Cut the puff pastry rectangle in half lengthwise. Cut each half crosswise into 18 strips. Twist each strip a few times and arrange ½ inch apart on the prepared baking sheets. Brush with the reserved egg wash. Refrigerate at least 20 minutes or up to 1 day.

4. Position racks in the upper and lower thirds of the oven and preheat to 375°. Bake the cheese straws, switching and rotating the baking sheets halfway through, until puffed and golden brown, 30 to 35 minutes. Slide the straws (on the parchment) onto a rack and let cool completely.

PROVOLONE-OLIVE

Brush only 1 pastry sheet with egg wash in step 1; brush the other with olive tapenade. Replace the cheddar with aged provolone.



ASIAGO-PEPPERCORN

Replace the cheddar with asiago and reduce the parmesan to ¼ cup. Sprinkle the cheese straws with fennel seeds and crushed pink peppercorns before baking.



CARAWAY-HAVARTI

Replace the cheddar with havarti and reduce the parmesan to ¼ cup. Add ¾ teaspoon ground allspice to the cheese mixture. Sprinkle the cheese straws with caraway seeds and pepper before baking.



PEPPER JACK–CHILE

Replace the cheddar with 1½ cups shredded pepper jack and omit the parmesan. Add ½ teaspoon ancho chile powder and ¼ teaspoon chipotle chile powder to the cheese mixture.



TRUFFLE-THYME

Replace the cheddar with truffled pecorino. Add 1½ teaspoons chopped thyme to the cheese mixture.



SMOKY GRUYÈRE

Replace the cheddar with gruyère. Add 1 teaspoon smoked paprika to the cheese mixture.



PHOTOS: LEVI BROWN; FOOD STYLING: BRETT KURZWEIL

THE SAME SIZE BAG. 3 CUPS MORE POPCORN.



3 CUPS MORE POPCORN PER BAG.*

Orville Redenbacher's GOURMET POPPING CORN

ORVILLE.COM

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you get

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HOT APPS

Start your party with one of these crowd-pleasing cheesy dips.

PHOTOGRAPHS BY **KANA OKADA**

HOT CRAB AND CORN DIP

ACTIVE: 20 min | TOTAL: 50 min | SERVES: 6 to 8

- 2 tablespoons unsalted butter, at room temperature
- 1 small shallot, chopped
- 2 cups frozen fire-roasted corn, thawed
- 1 red jalapeño pepper, seeded and chopped
- 2 tablespoons sherry or dry white wine
- Kosher salt and freshly ground pepper
- 8 ounces lump crabmeat, picked through
- 1½ cups grated monterey jack cheese (about 6 ounces)
- ¾ cup sour cream
- 1 cup crushed butter crackers (such as Ritz; about 20 crackers)
- ¼ cup grated sharp white cheddar cheese
- 2 tablespoons finely chopped fresh chives
- 1 teaspoon Old Bay Seasoning

1. Preheat the oven to 375°. Melt 1 tablespoon butter in a skillet over medium-high heat. Add the shallot and cook until softened, about 1 minute. Add the corn and jalapeño; cook, stirring, until softened, about 3 minutes. Add the sherry and cook, stirring, until evaporated, about 2 minutes. Season with salt and pepper.
2. Transfer the corn mixture to a large bowl and add the crabmeat. Stir in the monterey jack, sour cream and ½ cup crushed crackers. Transfer to a 1-quart baking dish.
3. Combine the remaining ½ cup crushed crackers with the cheddar, chives and Old Bay in a medium bowl. Work the remaining 1 tablespoon butter into the crumb mixture with your fingers until combined. Sprinkle the crumb topping over the crab mixture. Bake until golden brown and heated through, about 20 minutes.



Serve with butter crackers or sliced baguette.

FOOD STYLING: REBECCA JURKEVICH; PROP STYLING: KIRA CORBIN.

PUMPKIN-HARD CIDER CHEESE DIP

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 6 to 8

- 4 slices thick-cut bacon, chopped
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 1 clove garlic, minced
- 1 12-ounce bottle hard cider
- ½ cup pure pumpkin puree
- 1 teaspoon dijon mustard
- 1 teaspoon Worcestershire sauce
- Kosher salt
- ¼ teaspoon pumpkin pie spice
- Pinch of cayenne pepper
- 4 ounces cream cheese, cut into pieces
- 3 cups shredded cheddar cheese (about 12 ounces)
- Chopped fresh chives, for topping

1. Cook the bacon in a medium skillet over medium heat, stirring occasionally, until browned and crisp, about 7 minutes. Transfer to a paper towel–lined plate to drain.

2. Melt the butter in a medium saucepan over medium heat. Whisk in the flour and garlic; cook, stirring, until incorporated, about 2 minutes. Whisk in the cider, pumpkin puree, mustard, Worcestershire sauce, ½ teaspoon salt, the pie spice and cayenne until smooth. Bring to a simmer and cook, stirring occasionally, until thickened, about 3 minutes.

3. Gradually whisk in the cream cheese and cheddar until melted and smooth, about 2 minutes. Transfer the dip to a bowl; top with the bacon and chives.

Serve with sliced apples or raisin-nut bread.





Serve with the bread trimmings or crudités.

BREAD-BOWL MOZZARELLA DIP

ACTIVE: 20 min | TOTAL: 45 min | SERVES: 6 to 8

- 2 cups shredded mozzarella cheese (about 8 ounces)
- 1 cup crumbled feta cheese (about 4 ounces)
- 2 tablespoons unsalted butter, diced
- 1 8-inch sourdough bread boule
- 1 large egg
- ½ teaspoon red pepper flakes

1. Preheat the oven to 400˚. Combine the mozzarella, feta and butter in a large bowl. Slice off the top 2 inches of the bread boule and hollow it out, reserving the top and insides for dipping. Fill the bread bowl with the cheese mixture. Transfer to a baking dish, cover loosely with foil and bake 20 minutes.

2. Uncover and crack the egg on top of the cheese mixture. Continue baking, uncovered, until the egg white is almost set, 12 to 15 minutes, then broil until just set, 1 to 2 more minutes.

3. Remove from the oven and sprinkle with the red pepper flakes. Just before serving, break the egg yolk with a fork and beat into the melted cheese.

BAKED ARTICHOKE-BROCCOLINI DIP

ACTIVE: 30 min | TOTAL: 1 hr | SERVES: 6 to 8

Kosher salt
1 bunch broccolini, trimmed and roughly chopped
4 ounces cream cheese
½ cup mayonnaise
¼ cup sour cream
¾ cup grated parmesan cheese (about 1½ ounces)
Finely grated zest of 1 lemon
½ teaspoon hot sauce
1 clove garlic, minced
1 9-ounce box frozen artichoke hearts, thawed, drained and chopped
1 cup shredded havarti cheese (about 4 ounces)
2 tablespoons chopped fresh dill, plus more for topping
4 scallions, thinly sliced

1. Preheat the oven to 350°. Bring a large pot of salted water to a boil. Add the broccolini; cook until tender, about 3 minutes. Drain, then blot dry with paper towels and let cool, 5 minutes.
2. Transfer the broccolini to a food processor and pulse until finely chopped. Add the cream cheese, mayonnaise, sour cream, ½ cup parmesan, the lemon zest, hot sauce and garlic; pulse until smooth. Transfer the mixture to a bowl and fold in the artichoke hearts, havarti, dill and all but 1 tablespoon of the scallions. Transfer to a 1-quart baking dish and top with the remaining ¼ cup parmesan.
3. Bake until lightly browned and bubbling, 25 to 30 minutes. Top with more dill and the reserved scallions.





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THE NEW Cranberry Cocktail



Raise a glass and give thanks! *The Kitchen*'s Geoffrey Zakarian mixes up three fall drinks.



CRAN-ROSEMARY SPARKLER

For each drink, muddle 4 **cranberries,** 1 sprig **rosemary** and ¾ ounce **maple syrup** in a cocktail shaker. Add 2 ounces **gin** and ¾ ounce each **cranberry juice** and **sweet vermouth.** Add ice and shake vigorously, then strain into a chilled coupe glass. Top with **champagne;** garnish with rosemary.

CRANBERRY KIR ROYALE

For each drink, combine 1 ounce **cranberry juice** and ½ ounce **crème de cassis** in a flute. Add a **cranberry** and top with **champagne.**

NYC COSMOPOLITAN

For each drink, combine 1¼ ounces each **vodka** and **simple syrup,** ¾ ounce fresh **lime juice** and ¼ ounce each **citrus vodka, orange liqueur** and **cranberry juice** in a cocktail shaker. Add ice and shake vigorously, then strain into a chilled coupe glass. Garnish with an **orange twist.**

FOOD STYLING: BRETT KURZWEIL.

PHOTOGRAPH BY **LEVI BROWN**

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Cajun Injector®

HOLIDAY 123

COOK THE ULTIMATE THANKSGIVING TURKEY

1 INJECT YOUR TURKEY WITH MARINADE FOR MAXIMUM FLAVOR AND MINIMAL PREPARATION

Would you rather spend 5 minutes or 24 hours marinating your turkey?

This Thanksgiving, inject your turkey using **Cajun Injector®**, the original injectable marinade, for the most flavorful turkey with the least amount of preparation. Brining turkey takes a lot of time and a lot of refrigerator space. Marinating turkey will only penetrate one-quarter of an inch into the meat and requires throwing away the delicious marinade. Whether you decide to roast, fry or grill your turkey, Cajun Injector® will give you the juiciest bird for the holidays.











IT'S EASY TO INJECT YOUR TURKEY

The Cajun Injector® ***Original Injector*** is a syringe with a needle attached to a plunger that allows the user to inject marinade and ultimate flavor deep into the meat. Here are some tips for ensuring the most flavorful bird this Thanksgiving:

1. Limit puncture holes in the meat by using the same hole to angle marinade into different areas as uniformly as possible.
2. When possible, separate the skin from the meat and using the injector puncture directly into the geometric center of the meat.
3. Carefully and slowly inject along the grain, aiming the injector into the middle of the meat.
4. Reduce plunger pressure on marinade as the needle comes nearer the surface of the meat, so the flesh can close up behind the needle.

For extra flavor, rub the surface of the turkey with **Cajun Injector®** ***Quick Shake*** dry seasoning.

HOLIDAY 123

Cook the ultimate Thanksgiving turkey



2 FRY YOUR TURKEY TO SEAL IN THE JUICES AND COOK IT IN JUST ONE HOUR

Did you know it could take just 3½ minutes per pound to cook your Thanksgiving turkey?

Cajun Injector® Ultimate Fried Turkey

Yields: One 10–12 lb. turkey
Prep Time: 20 minutes
Cook Time: 35–42 minutes

INGREDIENTS

1 10–12 lb. turkey, fully thawed and dry*
1 16 oz. jar **Cajun Injector®** ***Creole Butter Marinade***
1 8 oz. jar **Cajun Injector®** ***Cajun Shake Quick Shake Seasoning***
3 gallons **Cajun Injector®** ***Frying Oil***
Cajun Injector® ***Electric Turkey Fryer*** or Gas Turkey Fryer

**It is very important that your turkey be fully thawed and dry. Frozen turkeys WILL cause your pot of oil to burst into flames, harming you and others around you.*

DIRECTIONS

Place your turkey in the Cajun Injector® *Electric Turkey Fryer*. Fill the fryer pot with water until your turkey is completely submerged. Remove turkey from pot and mark the water line (this line will change depending on what size turkey you choose). Drain water and dry pot completely. Fill your fryer pot with Cajun Injector® *Frying Oil,* making sure to stop at the line that was previously marked. Heat oil to 400°. While waiting for the oil to heat, remove the giblets from your turkey and discard or reserve for gravy. Rinse turkey thoroughly and pat dry. Inject your Cajun Injector® *Creole Butter Marinade* into the breast, thighs and legs. Sprinkle turkey generously with Cajun Injector® *Cajun Shake Quick Shake Seasoning* and rub it in with hands. Place turkey in fry basket and SLOWLY lower basket into properly heated oil. Fry turkey 3½ minutes per pound. Juices should run clear when turkey thigh is pierced with fork. Hang basket from fryer hook to drain or use Cajun Injector® *Quick Drain System.* Slice turkey and enjoy the juiciest, most flavorful and fastest Thanksgiving turkey!

CAJUN INSPIRATION

From Humble Beginnings to Award-Winning Fame



The story of Cajun Injector® began almost 40 years ago in the heart of Southern Louisiana, when a chef was looking for a unique way to cook meats and enjoy regional flavors with friends who gathered often to enjoy meals together. The idea of injecting large pieces of meat and turkeys with flavorful marinades came to mind and the experiment was so successful that word of mouth exploded about this innovative way to marinate meats and poultry.

Inquiries flooded in about the injectable marinades and seasonings, and Cajun Injector® was born. Cajun Injector® appeals to everyone from local game hunters to nationally recognized celebrity chefs looking for an efficient way to prepare flavorful meats and poultry. Today, Cajun Injector® Creole Butter is the #1 selling marinade during the holiday season. This must-have marinade is essential for fried turkeys, which have revolutionized Thanksgiving tables all across the U.S.

ADVERTISEMENT



3 PUT A TWIST ON TRADITIONAL TURKEY AND TRY NEW FLAVORS

If you're hankering for a healthy Thanksgiving or feeding a smaller crowd this year, try this turkey recipe for something different and delicious.

Hickory BBQ Grilled Turkey Breast

Yields: 4 lbs
Prep Time: 5 minutes
Cook Time: 30 minutes

INGREDIENTS

- 2 boneless turkey breasts (2 pounds each)
- 6 oz. **Cajun Injector®** ***Honey Bacon BBQ Marinade***
- 1 tablespoon **Cajun Injector®** ***Hickory Grill Quick Shake Seasoning***

DIRECTIONS

Inject Cajun Injector® *Honey Bacon BBQ Marinade* evenly throughout turkey breast and sprinkle with Cajun Injector® *Hickory Grill Quick Shake*. Grill over medium-hot coals for approximately 30 minutes. Slice and enjoy!

Would you rather roast turkey the old-fashioned way?

Injecting marinade is still the best way to add flavor and guarantee a juicy bird, no matter which way you prepare it.

Try these marinades that pair perfectly with your favorite poultry:

Hot n' Spicy Butter
Teriyaki & Honey
Roasted Garlic & Herb
Jalepeño Butter



To learn more about our 10 different injectable marinades and purchase a turkey fryer for your Thanksgiving bird, visit *Cajuninjector.com*





THE POINT WHERE JUICY FLAVOR BEGINS.

Cajun Injector®

THIS HOLIDAY, REALLY STICK IT TO THE USUAL DRY, UNINSPIRED TURKEY AND EXPERIENCE CAJUN INJECTOR® INJECTABLE MARINADES!

You can marinate your turkey and other meats in a matter of minutes rather than hours and create the most tender, juicy and flavor-filled meats that will keep them coming back for more. Our original and still best-selling Creole Butter Recipe™ is the go-to marinade for the juiciest turkeys, whether fried, baked or roasted and is also outstanding on pork loin. Our Creole Garlic is the perfect pairing for meats like roasts and steaks. Sprinkle on our Cajun Shake™ Seasoning and add another irresistible layer of flavor.



Other Available Marinades:
Honey Bacon BBQ
Hot & Spicy Butter
Lemon Butter Garlic
Jalapeño Butter
Roasted Garlic
Chop House Steak
Teriyaki Fusion
Honey Ham Kit
w/ Praline Topping

Other Available Shakes:
Lemon Pepper Shake
Hickory Shake



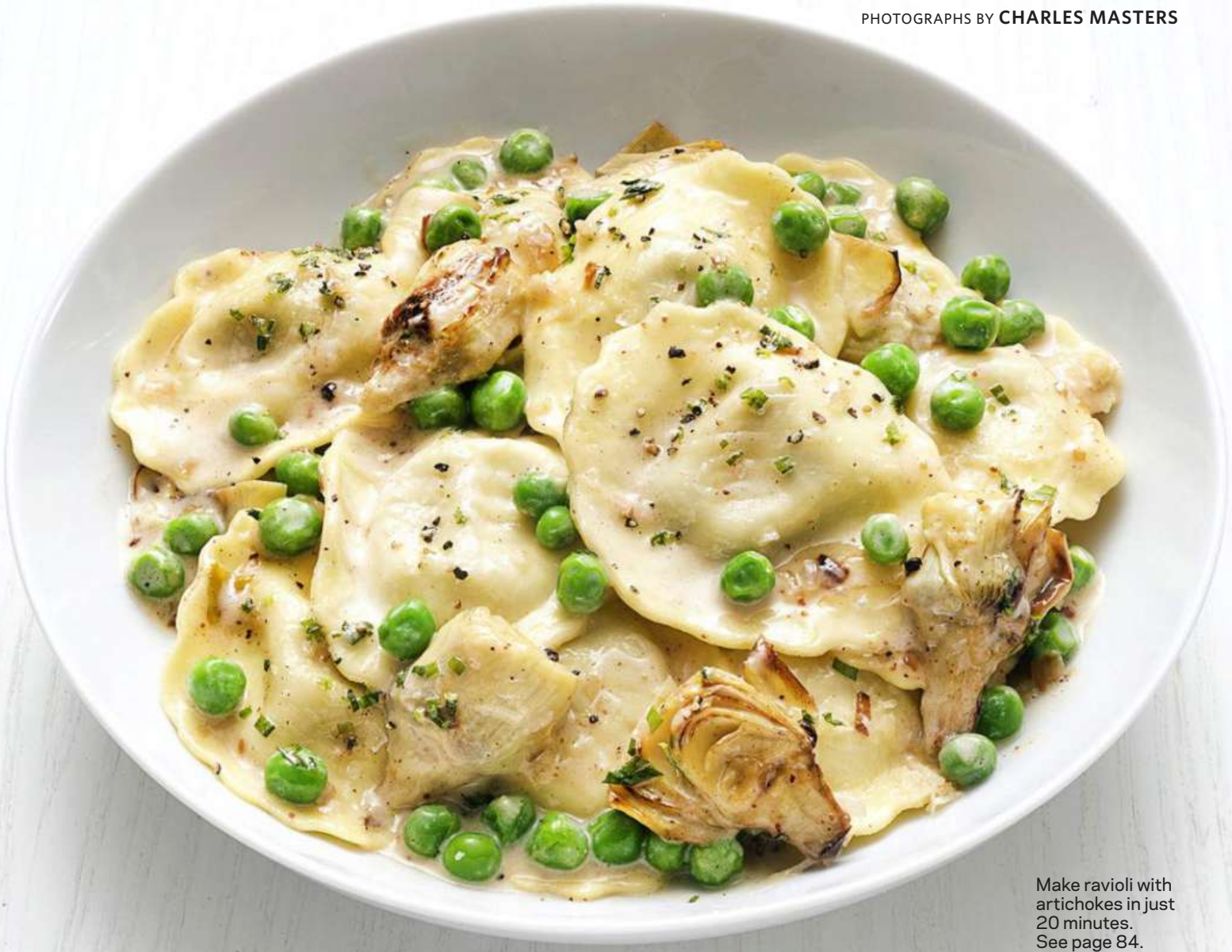
And it doesn't end there. Our marinades and seasoning shakes are just part of our family of products. Visit us online and see our full range of marinades, seasonings, fry mixes, smokers, fryers and accessories!

www.CajunInjector.com

Weeknight Cooking

Try these **easy dinners and sides** from our test kitchen.

PHOTOGRAPHS BY **CHARLES MASTERS**



Make ravioli with artichokes in just 20 minutes. See page 84.

FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN.



HUNGARIAN NOODLES WITH SAUSAGE

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

Kosher salt
8 ounces egg noodles
2 tablespoons extra-virgin olive oil
3 sweet Italian turkey sausages (about 9 ounces), casings removed
1 onion, chopped
1 clove garlic, minced
¾ cup chopped roasted red peppers
1 tablespoon paprika
1 cup low-sodium chicken broth
½ small head Savoy or green cabbage, sliced 1 inch thick
⅓ cup sour cream
2 tablespoons chopped fresh dill or parsley
Freshly ground pepper

1. Bring a large pot of salted water to a boil. Add the egg noodles and cook as the label directs. Reserve ½ cup cooking water, then drain.
2. Meanwhile, heat the olive oil in a large pot or Dutch oven over medium-high heat. Add the sausage and cook, breaking it up with a wooden spoon, until crumbled and lightly browned, about 3 minutes. Add the onion; cook, stirring occasionally, until softened, about 3 minutes. Add the garlic, red peppers and paprika and cook, stirring, 1 minute. Add the chicken broth, cabbage and ½ teaspoon salt. Bring to a gentle simmer and cook until the cabbage is tender, about 4 minutes.
3. Add the noodles and sour cream to the sausage mixture. Cook, stirring, until well coated, about 30 seconds (do not boil). Add the reserved cooking water as needed to loosen. Stir in the dill and season with salt and pepper.

Per serving: **Calories** 510; **Fat** 20 g (**Saturated** 6 g); **Cholesterol** 100 mg; **Sodium** 700 mg; **Carbohydrate** 57 g; **Fiber** 6 g; **Protein** 23 g



LEMON CHICKEN WITH BUTTERNUT SQUASH

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

1¾ pounds cubed peeled butternut squash (about 6 cups)
2 lemons (1 sliced, 1 juiced)
¼ cup extra-virgin olive oil
2 tablespoons chopped fresh oregano
Kosher salt and freshly ground pepper
4 skinless, boneless chicken breasts (about 6 ounces each)
3 cloves garlic, thinly sliced

1. Preheat the oven to 450°. Toss the squash, sliced lemon, 2 tablespoons olive oil, 1 tablespoon oregano, ½ teaspoon salt and a few grinds of pepper in a large bowl. Spread on a rimmed baking sheet. Roast, undisturbed, until the squash is tender and lightly browned around the edges, about 30 minutes.
2. Meanwhile, season the chicken with salt and pepper. Heat a large ovenproof skillet over medium-high heat. Add the remaining 2 tablespoons olive oil. Add the chicken; cook until well browned on the bottom, 3 to 5 minutes. Flip the chicken and transfer the skillet to the oven. Roast until the chicken is just cooked through, 5 to 8 minutes.
3. Return the skillet to the stovetop over medium heat. Add the garlic and cook until softened, about 1 minute. Add the lemon juice and the remaining 1 tablespoon oregano. Cook, spooning the pan juices over the chicken, 1 minute. Serve the chicken with the roasted squash and lemon; drizzle with the remaining pan juices.

Per serving: **Calories** 400; **Fat** 18 g (**Saturated** 3 g); **Cholesterol** 110 mg; **Sodium** 340 mg; **Carbohydrate** 21 g; **Fiber** 3 g; **Protein** 38 g



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SLOW-COOKER MEATLOAF

ACTIVE: 30 min | TOTAL: 8½ hr | SERVES: 4 (with leftovers)

- 2¼ pounds ground meatloaf mix
- 1 cup panko breadcrumbs
- 2 large eggs
- 1¼ cups ketchup
- 2 tablespoons Worcestershire sauce
- 4 scallions, finely chopped
- 2 tablespoons chopped fresh parsley, plus more for topping
- 2 teaspoons chopped fresh thyme
- Kosher salt and freshly ground pepper
- 12 ounces small fingerling potatoes, halved lengthwise
- 3 carrots, sliced 1 inch thick
- ¼ cup low-sodium chicken broth
- 2 tablespoons packed light brown sugar

1. Combine the meatloaf mix, panko, eggs, ¾ cup ketchup, 1 tablespoon Worcestershire sauce, the scallions, parsley, thyme, 1 teaspoon salt and a few grinds of pepper in a large bowl; mix with your hands until just combined. Form into a 5-by-9-inch loaf.
2. Transfer the meatloaf to a 6-quart slow cooker. Scatter the potatoes and carrots over and around the meatloaf. Pour in the chicken broth. Cover the slow cooker and cook 8 hours on low or 4 hours on high.
3. When the meatloaf is done, skim off any excess fat from the juices in the slow cooker. Combine the remaining ½ cup ketchup, 1 tablespoon Worcestershire sauce and the brown sugar in a small bowl, then whisk in ¼ cup juices from the slow cooker. Brush the top of the meatloaf with the ketchup mixture. Cover the slow cooker and let the meatloaf rest, 10 minutes.
4. Remove the meatloaf from the slow cooker and slice in half. Serve half with the vegetables; top with more parsley. Reserve the remaining half for Meatloaf Quesadillas (see right).

Per serving: **Calories** 450; **Fat** 18 g (**Saturated** 7 g); **Cholesterol** 140 mg; **Sodium** 820 mg; **Carbohydrate** 42 g; **Fiber** 3 g; **Protein** 29 g



MEATLOAF QUESADILLAS

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

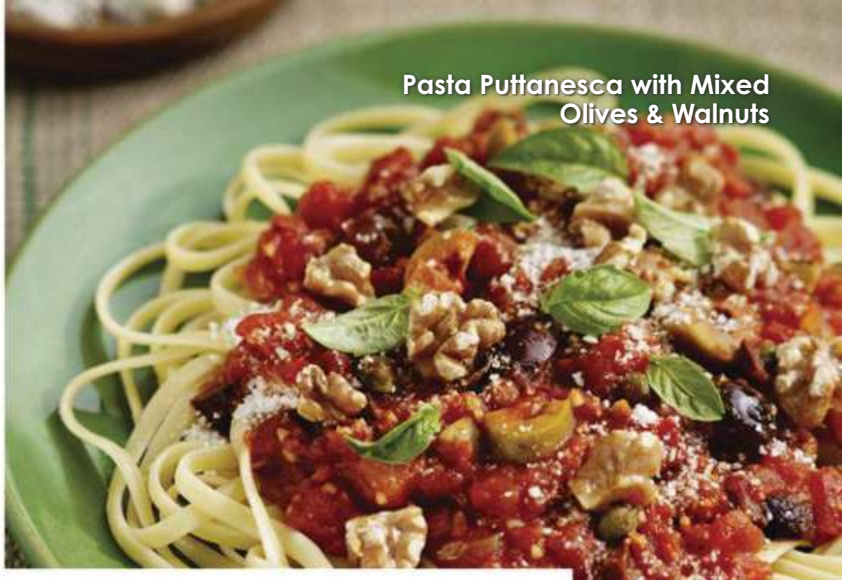
- 1 small head broccoli, cut into small florets, stems reserved
- 1 carrot, thinly sliced
- 2 limes (1 juiced, 1 cut into wedges)
- ½ cup fresh cilantro, roughly chopped
- ¼ cup chopped pickled jalapeño peppers, plus 3 tablespoons of the brine
- ¼ cup extra-virgin olive oil, plus more if needed
- 3 plum tomatoes, diced
- ¼ small white onion, diced
- 3 cups crumbled cold leftover Slow-Cooker Meatloaf (see left)
- 3 burrito-size flour tortillas
- 2 cups shredded Mexican cheese blend or sharp cheddar (about 8 ounces)
- Sour cream, for serving

1. Preheat the oven to 400°. Put the broccoli florets in a microwave-safe bowl and add 2 tablespoons water. Cover with plastic wrap and microwave until tender, about 3 minutes; set aside. Meanwhile, trim the broccoli stems and peel into wide ribbons using a vegetable peeler; transfer to a large bowl. Add the carrot, half each of the lime juice, cilantro and jalapeños, the brine and 3 tablespoons olive oil; toss. Drain the florets and rinse under cold water; add to the salad and toss.
2. Combine the tomatoes, onion and remaining lime juice, cilantro and jalapeños in a bowl. Mix half of the salsa with the meatloaf.
3. Divide the meatloaf mixture among the tortillas, spreading it on one side. Top with the cheese, then fold the tortillas in half over the filling. Heat the remaining 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Working in batches and re-oiling the skillet as needed, cook the quesadillas until golden, 1 to 2 minutes per side. Transfer to a baking sheet and bake until the cheese melts, 5 minutes. Cut the quesadillas into wedges and serve with the sour cream, remaining salsa, lime wedges and broccoli salad.

Per serving: **Calories** 940; **Fat** 54 g (**Saturated** 22 g); **Cholesterol** 190 mg; **Sodium** 1,830 mg; **Carbohydrate** 66 g; **Fiber** 6 g; **Protein** 49 g







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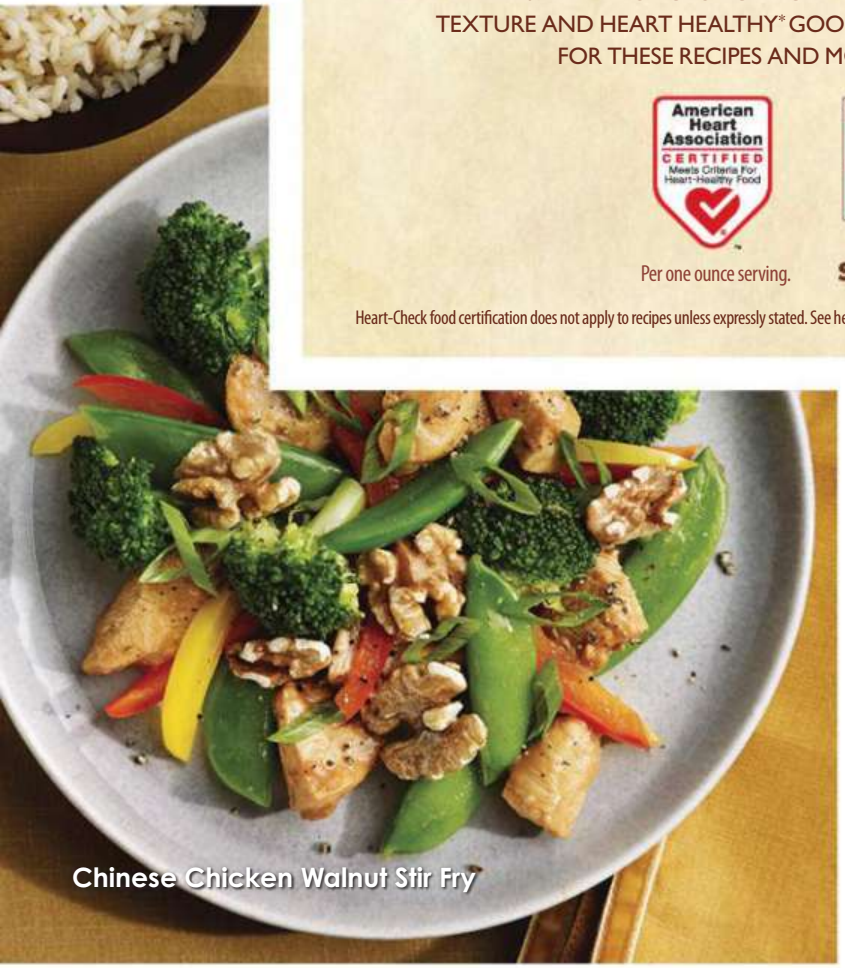
Per one ounce serving.

CALIFORNIA Walnuts

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walnuts.org





*Supportive but not conclusive research shows that eating 1.5 ounces of walnuts per day as part of a low saturated fat and low cholesterol diet and not resulting in increased caloric intake may reduce the risk of coronary heart disease. (FDA) One ounce of walnuts provides 18g of total fat, 2.5g of monounsaturated fat, 13g of polyunsaturated fat including 2.5g of alpha-linolenic acid – the plant based omega-3.

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CREAMY PARMESAN RISOTTO WITH BACON AND WALNUTS

Recipe courtesy of *Grace Choi*

Active Time: 45 minutes • Total Time: 45 minutes



BALSAMIC VINEGAR REDUCTION

1 cup **Pompeian Balsamic Vinegar**
1 tablespoon agave or honey, optional

RISOTTO

6 cups vegetable stock
¼ cup **Pompeian Smooth Extra Virgin Olive Oil**
½ cup finely chopped shallots
¼ cup diced bacon
1½ cups arborio or Carnaroli rice
Salt and freshly ground black pepper
2 ounces finely grated parmesan
½ cup chopped walnuts
Pompeian Robust Extra Virgin Olive Oil, for serving

FOR THE BALSAMIC VINEGAR REDUCTION

Combine the Pompeian Balsamic Vinegar and agave in a saucepan and bring to a boil. Reduce to a simmer and cook, stirring occasionally until mixture is reduced by two-thirds (20–30 minutes). Cool completely.

FOR THE RISOTTO

BRING the vegetable stock to a simmer in a large pot; cover and keep warm on low heat. SET a saucepan over medium heat and add the Pompeian Smooth Extra Virgin Olive Oil. Add the shallots and bacon and cook, stirring occasionally, until the bacon has rendered much of its fat and the shallots are soft but not caramelized, about 8 minutes. ADD the rice and a good sprinkle of salt. Stir until the rice becomes almost translucent, about 3 minutes. Add 3 ladles (about 1 cup) of hot vegetable stock to the rice and stir slowly. ONCE the rice has absorbed all the stock, repeat with the remaining stock, adding the liquid in batches and stirring gently as it is absorbed. Continue until the rice is al dente, 20–25 minutes total. Stir in the grated parmesan and season with salt and pepper. PLATE and garnish with the chopped walnuts, a light drizzle of the Balsamic Vinegar Reduction and the Pompeian Robust Extra Virgin Olive Oil.



"To make a classic dish like risotto really stand out, you have to start with high quality basics, like a top-notch olive oil. Then add a smattering of intrigue. I love the addition of chopped walnuts and balsamic reduction—it delivers beautiful textural complexity and just the right hint of brightness!"

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MOROCCAN TOFU WITH COUSCOUS

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 1 1-pound package fresh soup greens
- 2 tablespoons extra-virgin olive oil
- 1 15-ounce can cherry tomatoes, drained (juices reserved)
- 1½ teaspoons ground cumin
- 1 teaspoon ras el hanout (Moroccan seasoning) or pumpkin pie spice
- Kosher salt and freshly ground pepper
- 1 cup couscous
- 1 12- to 14-ounce package firm tofu, drained and cut into ½-inch cubes
- ⅓ cup dried apricots, chopped
- ⅓ cup pitted green olives, halved
- 1 tablespoon harissa (Moroccan chile paste), plus more to taste
- 2 tablespoons chopped fresh cilantro

Look for packages of "soup greens" in the produce section. They usually contain celery, leeks, carrots, onions, turnips, parsnips, dill and parsley.

1. Set aside the herbs from the soup greens; peel the vegetables as needed, then chop. Heat the olive oil in a medium pot or Dutch oven over medium heat. Add the chopped vegetables; cook, stirring, until softened, 5 minutes. Stir in the tomato juices, ½ teaspoon each cumin, ras el hanout and salt, and a few grinds of pepper. Cook until the liquid is thickened, 2 minutes. Add 2 cups water and the tomatoes. Cover and simmer until the vegetables are tender, 8 to 10 minutes. Meanwhile, prepare the couscous as the label directs; set aside.
2. Add ½ cup water, the tofu, dried apricots, olives, harissa and the remaining 1 teaspoon cumin and ½ teaspoon ras el hanout to the pot; gently stir to combine. Cover and warm through, about 5 minutes. Remove from the heat.
3. Chop the soup green herbs and add to the pot along with half of the cilantro. Season with salt and more harissa. Serve with the couscous and top with the remaining cilantro.

Per serving: **Calories** 400; **Fat** 14 g (**Saturated** 2 g); **Cholesterol** 0 mg; **Sodium** 450 mg; **Carbohydrate** 52 g; **Fiber** 8 g; **Protein** 18 g



BAKED FISH WITH APPLE-BEET SALAD

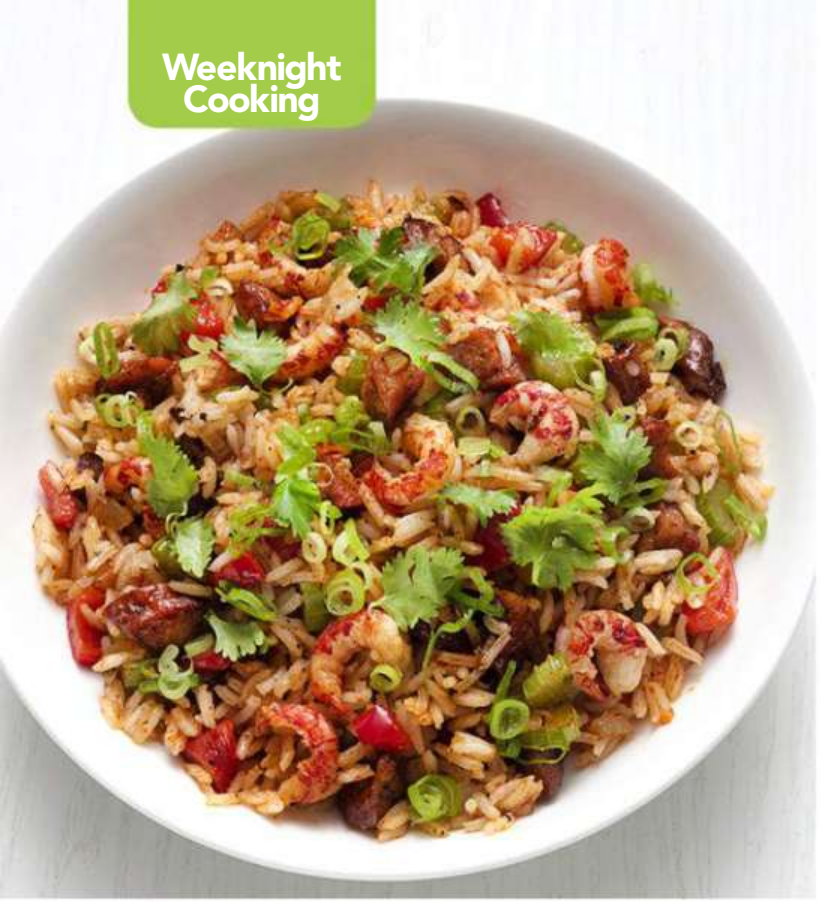
ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

- Cooking spray
- ¼ cup light mayonnaise
- ½ teaspoon grated lemon zest and the juice of 1 lemon, plus wedges for serving
- Kosher salt and freshly ground pepper
- 1 cup panko breadcrumbs
- ¼ cup finely chopped fresh parsley
- 2 tablespoons capers, finely chopped
- 4 skin-on ocean perch or tilapia fillets (about 6 ounces each)
- 1 teaspoon dijon mustard
- 3 tablespoons extra-virgin olive oil
- 6 cups mesclun greens (about 5 ounces)
- 1 8.8-ounce package peeled cooked beets, quartered (about 1½ cups)
- 1 Persian cucumber, thinly sliced
- 1 Granny Smith apple, thinly sliced

1. Preheat the oven to 450° and set a wire rack on a rimmed baking sheet; coat the rack with cooking spray. Combine the mayonnaise, lemon zest and 1 tablespoon lemon juice in a shallow dish; season with salt and pepper. Combine the panko, parsley and capers in another shallow dish; season with salt and pepper.
2. Pat the fish dry with paper towels. Dip the fish in the mayonnaise mixture, flesh-side down, then dredge in the panko mixture, pressing to coat. Transfer to the prepared rack, crumb-side up. Coat the fish with cooking spray. Bake until golden and crisp, about 15 minutes.
3. Meanwhile, whisk the remaining lemon juice with the mustard in a large bowl. Gradually whisk in the olive oil until smooth; season with salt and pepper. Add the mesclun greens, beets, cucumber and apple and toss well to coat; season with salt and pepper. Serve with the fish and lemon wedges.

Per serving: **Calories** 420; **Fat** 19 g (**Saturated** 3 g); **Cholesterol** 95 mg; **Sodium** 870 mg; **Carbohydrate** 33 g; **Fiber** 5 g; **Protein** 31 g


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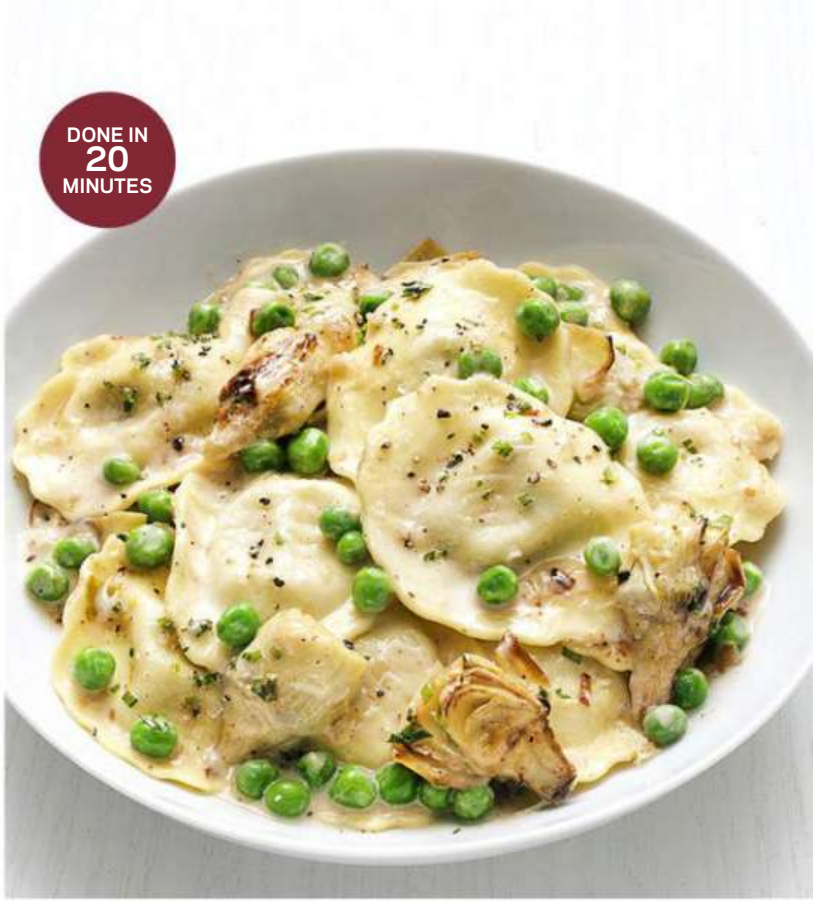
CAJUN CRAWFISH FRIED RICE

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 3 tablespoons extra-virgin olive oil
- 3 andouille sausages (about 10 ounces), quartered lengthwise and sliced ½ inch thick
- 2 stalks celery, chopped
- 1 onion, chopped
- 1 red bell pepper, chopped
- 3 cloves garlic, finely chopped
- 1¼ teaspoons Cajun seasoning
- 4 cups cooked white rice, cooled (thawed if frozen)
- 1 8-ounce package frozen cooked crawfish tail meat, thawed (or 8 ounces cooked peeled small shrimp)
- Kosher salt
- 3 scallions, thinly sliced
- Fresh cilantro leaves, for topping

1. Heat the olive oil in a large nonstick skillet over high heat. Add the sausage and cook, stirring occasionally, until browned, about 3 minutes. Transfer to a plate using a slotted spoon; set aside. Add the celery, onion and bell pepper to the skillet and cook, stirring occasionally, until lightly browned and crisp-tender, about 3 minutes. Add the garlic and Cajun seasoning; cook, stirring, 30 seconds.
2. Add the rice and cook, stirring, until warmed through, about 3 minutes. Add the crawfish and sausage; cook, stirring, until warmed through, about 2 minutes. Season with ½ teaspoon salt and stir in the scallions. Top with cilantro.

Per serving: Calories 540; Fat 22 g (Saturated 5 g); Cholesterol 160 mg; Sodium 1,380 mg; Carbohydrate 53 g; Fiber 3 g; Protein 31 g



RAVIOLI ALFREDO WITH ARTICHOKES

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 4

- Kosher salt
- 2 9-ounce packages mushroom agnolotti or other ravioli
- 4 tablespoons unsalted butter
- 1 small shallot, finely chopped
- 1 9-ounce package frozen artichoke hearts, thawed
- Freshly ground pepper
- ¼ cup dry white wine
- ½ cup heavy cream
- ½ cup grated parmesan cheese (about 1 ounce)
- ½ cup frozen peas, thawed
- Pinch of ground nutmeg
- 2 tablespoons chopped fresh tarragon

1. Bring a large pot of salted water to a boil. Add the ravioli and cook as the label directs. Reserve ½ cup cooking water, then drain.
2. Meanwhile, melt the butter in a large skillet over medium-high heat. Add the shallot, artichoke hearts, ¼ teaspoon salt and a few grinds of pepper. Cook, stirring, until the artichokes are golden brown, about 5 minutes. Add the wine and cook until mostly evaporated, about 1 minute. Add the heavy cream and bring to a simmer. Add the parmesan, peas and nutmeg. Cook, stirring, until the sauce is thickened, about 1 minute.
3. Add the ravioli, tarragon and reserved cooking water to the skillet; gently stir to combine. Season with salt and pepper.

Per serving: Calories 640; Fat 38 g (Saturated 22 g); Cholesterol 150 mg; Sodium 1,080 mg; Carbohydrate 50 g; Fiber 5 g; Protein 22 g



THE ART OF MAC & CHEESE



HAM SLIDERS WITH SEASONED FRIES

ACTIVE: 15 min | TOTAL: 30 min | SERVES: 4

- 1 1-pound bag frozen crinkle-cut french fries (about 4 cups)
- 2 tablespoons vegetable oil
- 1 teaspoon poultry seasoning
- ¼ cup whole-grain mustard
- 2 tablespoons honey
- Kosher salt and freshly ground pepper
- ½ cup mayonnaise
- ¼ cup chopped dill pickle and 1 tablespoon of the brine, plus pickle slices for topping
- 2 7-ounce boneless ham steaks, halved and patted dry
- 8 slider buns (preferably potato), split
- Lettuce leaves and ketchup, for serving

1. Preheat the oven to 425°. Toss the fries with 1 tablespoon vegetable oil and spread in a single layer on a rimmed baking sheet; sprinkle with the poultry seasoning. Bake until crisp and golden, about 25 minutes.
2. Meanwhile, combine the mustard, honey, 1 tablespoon water, ¼ teaspoon salt and a few grinds of pepper in a small bowl. Combine the mayonnaise, chopped pickles and brine in another small bowl.
3. Heat the remaining 1 tablespoon vegetable oil in a large nonstick skillet over medium-high heat. Add the ham steaks and brush with half of the mustard glaze. Cook until golden brown, about 2 minutes. Flip, brush with the remaining mustard glaze and continue cooking until golden brown on the other side, about 2 minutes. Transfer to a cutting board and cut each piece in half; brush with the remaining glaze in the skillet.
4. Spread the mayonnaise mixture on the buns. Sandwich with the ham, lettuce and some pickle slices. Serve with the seasoned fries and ketchup.

Per serving: **Calories** 760; **Fat** 40 g (**Saturated** 7 g); **Cholesterol** 55 mg; **Sodium** 2,230 mg; **Carbohydrate** 68 g; **Fiber** 5 g; **Protein** 30 g



FALAFEL SALAD WITH HUMMUS DRESSING

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1 cup fresh parsley
- 1 onion, thinly sliced
- ¾ teaspoon ground cumin
- Kosher salt and freshly ground pepper
- 1 14.5-ounce can chickpeas, drained, rinsed and patted dry
- 1 large egg, lightly beaten
- 1½ cups panko breadcrumbs
- 1½ pounds Campari or other small vine-ripened tomatoes, quartered
- 1 10-ounce container hummus
- 1 cup plain 2% Greek yogurt
- Vegetable oil, for frying
- 2 romaine lettuce hearts, chopped

1. Pulse half each of the parsley and onion, the cumin, ½ teaspoon salt and a few grinds of pepper in a mini food processor to make a paste. Put the chickpeas in a large bowl and roughly mash with a potato masher, leaving some whole. Add the parsley mixture, egg and ½ cup panko; stir to combine. Refrigerate 10 minutes.
2. Meanwhile, combine the tomatoes, the remaining parsley and onion and ½ teaspoon salt in a medium bowl; set aside. Whisk the hummus and yogurt in another bowl to make a dressing.
3. Put the remaining 1 cup panko on a baking sheet. Scoop tablespoonfuls of the chickpea mixture and roll in the panko to coat and form a ball. Heat 1 inch vegetable oil in a large high-sided skillet over medium-high heat. Fry the falafel, turning often, until golden, about 6 minutes. Remove to a paper towel–lined plate to drain.
4. Toss the lettuce with half of the hummus dressing in a large bowl. Top with the tomato mixture and falafel. Serve with the remaining hummus dressing.

Per serving: **Calories** 470; **Fat** 18 g (**Saturated** 2 g); **Cholesterol** 50 mg; **Sodium** 820 mg; **Carbohydrate** 60 g; **Fiber** 9 g; **Protein** 18 g

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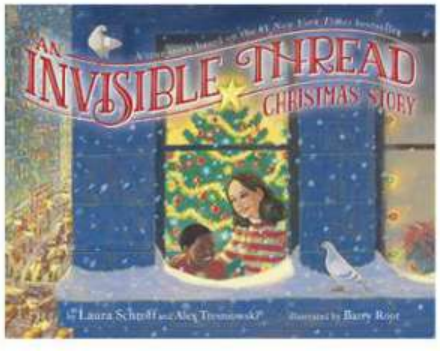
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INDIAN CHICKEN AND CASHEW RICE

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

- 1 large bunch cilantro (leaves and tender stems)
- 1 serrano chile pepper (remove seeds for less heat)
- 1 clove garlic
- Juice of 1 lemon
- ¼ cup sweetened shredded coconut
- Kosher salt and freshly ground pepper
- 8 skin-on, bone-in chicken thighs (about 2½ pounds)
- 2 tablespoons vegetable oil
- ½ teaspoon curry powder
- ½ teaspoon turmeric
- 1 cup jasmine rice
- ¼ cup salted roasted cashews

1. Preheat the oven to 450° and line a baking sheet with foil. Set aside 2 tablespoons cilantro leaves for the rice. Puree the remaining cilantro leaves and stems, the serrano, garlic, ¼ cup water, the lemon juice, 2 tablespoons coconut, ½ teaspoon salt and a few grinds of pepper in a blender until smooth, adding up to 2 tablespoons more water if needed.
2. Toss the chicken thighs with half of the cilantro sauce on the prepared baking sheet; arrange skin-side up. Season generously with salt and pepper. Roast until the skin is crisp and the chicken is cooked through, about 25 minutes.
3. Meanwhile, heat the vegetable oil in a medium saucepan over medium heat. Add the curry powder, turmeric and a few grinds of pepper; cook, stirring, until toasted, 30 seconds. Add the rice and cook, stirring, until well coated, 1 to 2 minutes. Add 1½ cups water and ½ teaspoon salt. Reduce the heat to low. Cover and cook until the liquid is absorbed and the rice is tender, about 15 minutes. Remove from the heat and let stand, covered, 5 minutes.
4. Fluff the rice with a fork. Stir in the cashews, the remaining 2 tablespoons coconut and the reserved 2 tablespoons cilantro. Serve with the chicken; top with the remaining cilantro sauce.

Per serving: **Calories** 780; **Fat** 47 g (**Saturated** 13 g); **Cholesterol** 190 mg; **Sodium** 530 mg; **Carbohydrate** 43 g; **Fiber** 2 g; **Protein** 43 g



STEAMED MUSSELS WITH ENDIVE

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

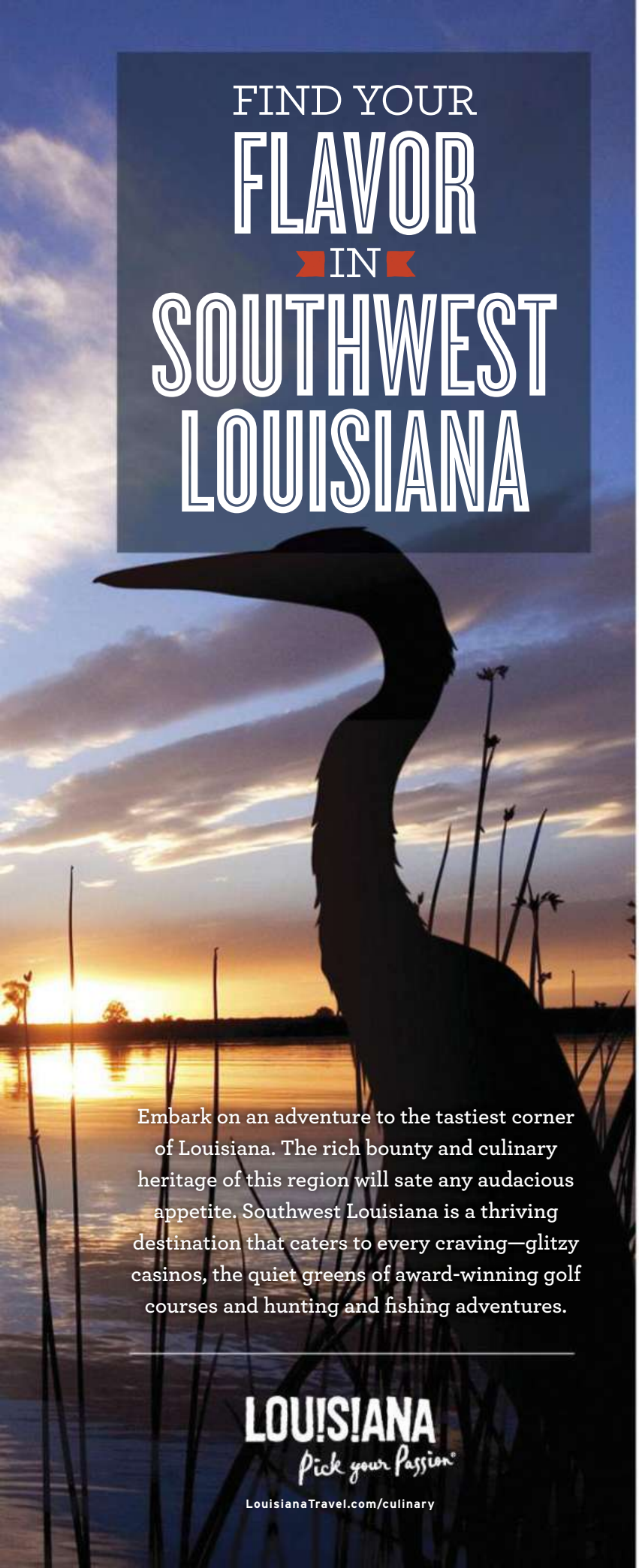
- 1 stick unsalted butter, cut into small pieces
- 3 stalks celery, chopped, plus chopped celery leaves, for topping
- 2 heads Belgian endive, sliced crosswise 1 inch thick
- 4 large shallots, chopped
- 3 cloves garlic, crushed
- Kosher salt and freshly ground pepper
- 4 pounds mussels, scrubbed and debearded
- 4 sprigs thyme
- 1½ cups dry white wine
- Juice of ½ lemon
- Chopped fresh parsley, for topping
- Toasted sliced baguette, for serving

1. Heat 2 tablespoons butter in a large Dutch oven or pot over medium-high heat. Add the chopped celery stalks, endive, shallots, garlic, ½ teaspoon salt and a few grinds of pepper; cook, stirring, until the vegetables are softened, 4 to 5 minutes. Increase the heat to high and stir in the mussels and thyme. Add the wine and bring to a boil; cover and cook, shaking the pot occasionally, until the mussels open, 3 to 5 minutes. (Discard any unopened mussels.)
2. Transfer the mussels and vegetables to a bowl using a slotted spoon. Whisk the remaining 6 tablespoons butter and the lemon juice into the liquid in the pot. Bring to a boil, then remove from the heat and return the mussels to the pot. Sprinkle with celery leaves and parsley; toss to coat. Serve with toasted baguette.

Per serving: **Calories** 730; **Fat** 34 g (**Saturated** 17 g); **Cholesterol** 190 mg; **Sodium** 1,520 mg; **Carbohydrate** 32 g; **Fiber** 8 g; **Protein** 58 g

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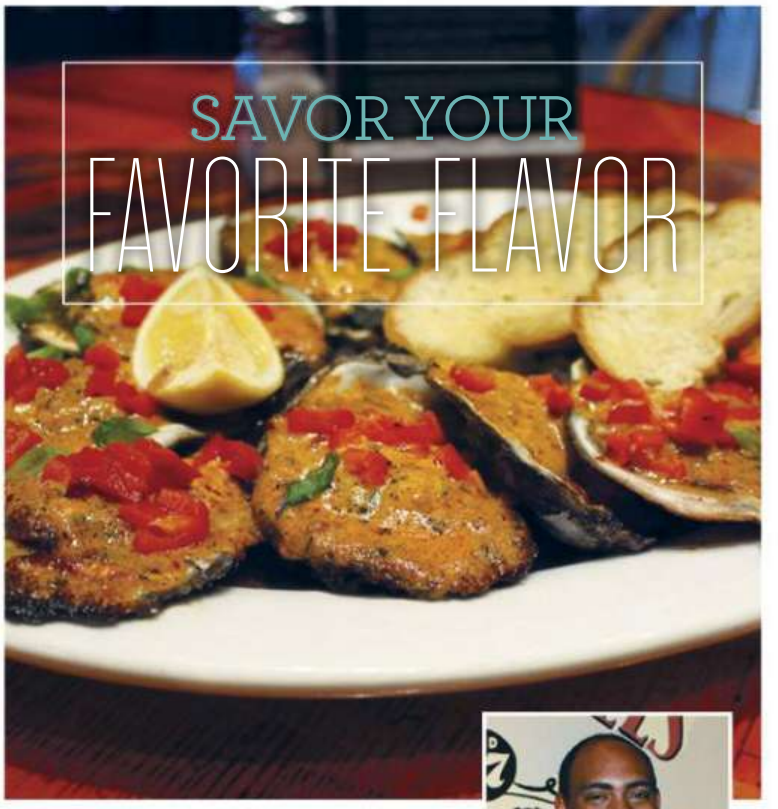
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Chef Lyle's Chargrilled Oysters

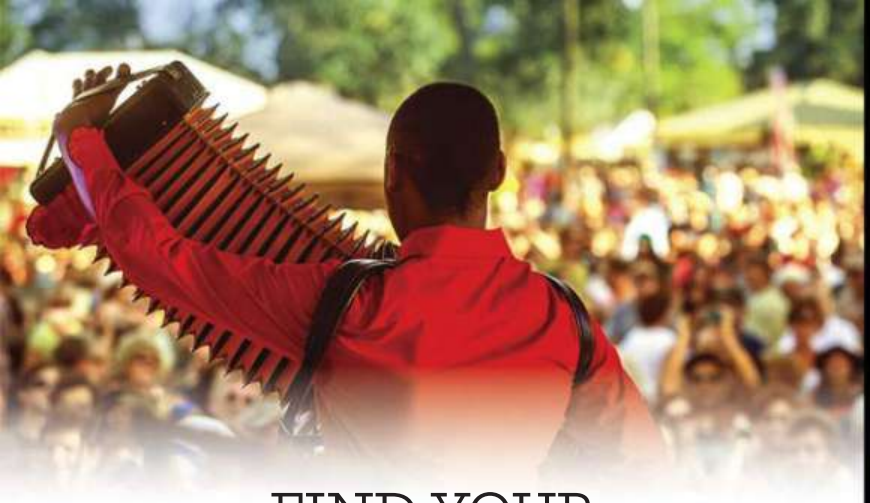
PREP: **30 MIN** | COOK: **10 MIN** TOTAL TIME: **40 MIN** | MAKES 12 OYSTERS

1 lb. butter, room temperature
2 Tbsp. Worcestershire sauce
2 Tbsp. minced garlic
1 Tbsp. chopped parsley
1 Tbsp. ground paprika
Juice of 2 lemons
¼ cup white wine
4 oz. ground tasso ham
2 oz. prepared horseradish
12 shucked on-shell oysters
½ lb. butter, melted
1 Tbsp. ground cayenne pepper
4 Tbsp. diced roasted red bell pepper
Kosher salt and cracked black pepper to taste

To make tasso butter, whip room temperature butter until white and creamy. Combine all ingredients except for oysters, melted butter, cayenne and bell pepper and whip to incorporate. Add salt and pepper to taste. In a separate bowl, mix cayenne, bell pepper and salt and pepper to taste.

Place oysters on a hot grill and spoon melted butter over each. When oysters start to plump, add one to two tablespoons of the tasso butter on top of each oyster. As tasso butter melts, pull oysters off the grill and top with the seasoned red bell pepper. Serve immediately.

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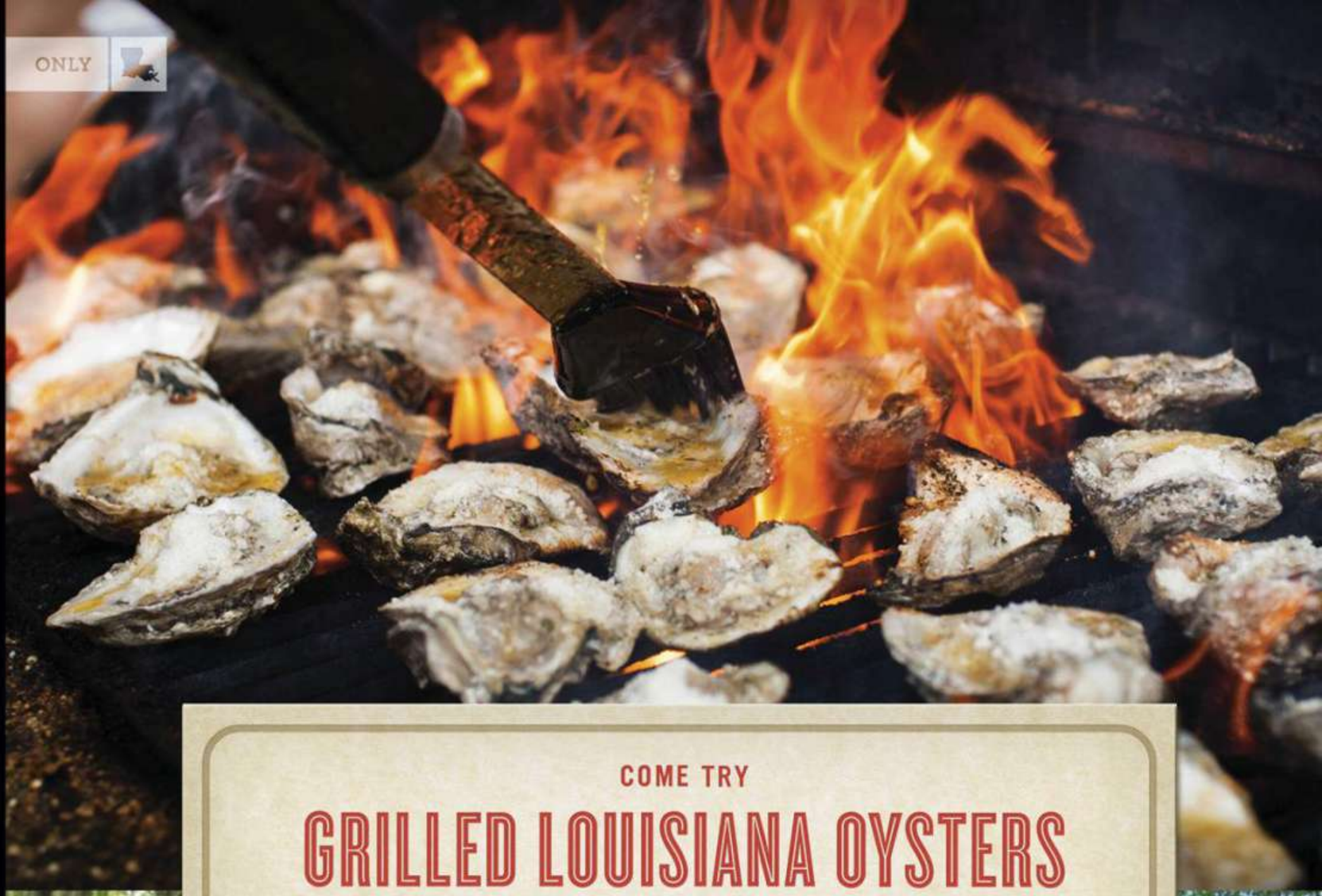
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DEC. 4 – 6

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DEC. 5

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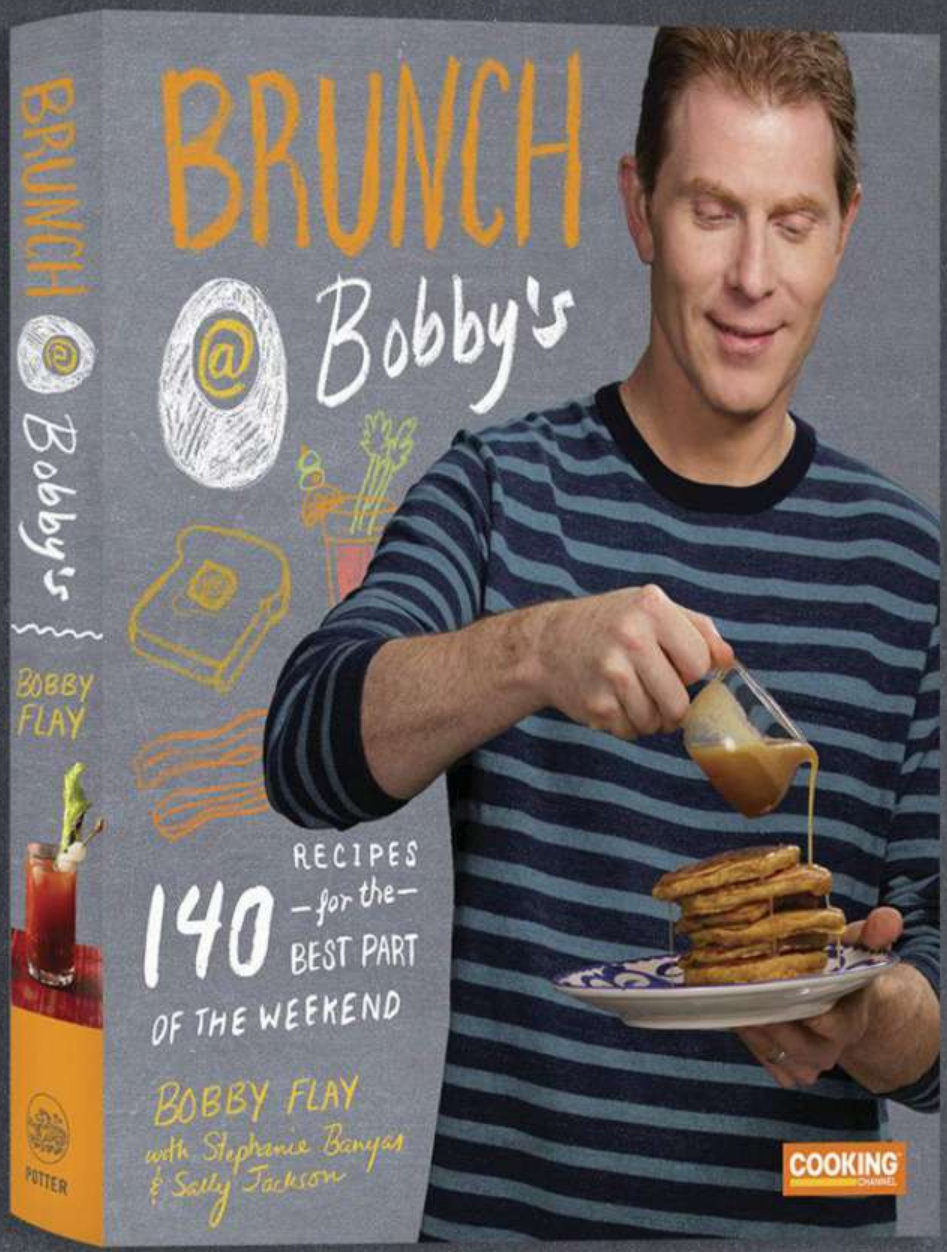
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PORK WITH MUSHROOMS AND BARLEY

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 1 cup quick-cooking barley
- 4 teaspoons Worcestershire sauce
- 4 teaspoons packed light brown sugar
- 1 large pork tenderloin (about 1¼ pounds), trimmed and cut into ¾-inch chunks
- Kosher salt and freshly ground pepper
- 1 cup low-sodium chicken broth
- 2 teaspoons cornstarch
- 2 tablespoons vegetable oil
- 8 ounces cremini mushrooms, sliced
- 2 leeks (white and light green parts only), chopped
- 3 carrots, chopped
- Chopped fresh parsley, for topping

WELLNESS TIP

Eat your carrots! They're a good source of vitamins A and K.

1. Cook the barley as the label directs. Cover and set aside.
2. Meanwhile, whisk 1 tablespoon Worcestershire sauce with 2 teaspoons brown sugar in a medium bowl. Add the pork, season with salt and pepper and toss to coat. Whisk the chicken broth, cornstarch and the remaining 1 teaspoon Worcestershire sauce and 2 teaspoons brown sugar in a small bowl until smooth; set aside.
3. Heat 1 tablespoon vegetable oil in a large nonstick skillet over high heat. Add the pork and cook, turning occasionally, until well browned, about 4 minutes. Remove to a plate.
4. Wipe out the skillet and add the remaining 1 tablespoon vegetable oil. Add the mushrooms, leeks, carrots, ½ teaspoon salt and a few grinds of pepper. Cook, stirring occasionally, until the vegetables are tender, about 4 minutes. Return the pork to the skillet and add the broth mixture. Cook, stirring, until the sauce is slightly thickened, 1 to 2 minutes. Serve with the barley; top with parsley.

Per serving: **Calories** 450; **Fat** 13 g (**Saturated** 3 g); **Cholesterol** 90 mg; **Sodium** 330 mg; **Carbohydrate** 48 g; **Fiber** 6 g; **Protein** 37 g



THAI STEAK SOUP

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- ¼ cup vegetable oil
- 12 ounces skirt steak
- Kosher salt and freshly ground pepper
- 4 ounces stir-fry rice noodles
- 1 2½-inch piece fresh ginger, peeled and thinly sliced
- 1 red jalapeño pepper (½ chopped, ½ thinly sliced into rounds)
- 1 bunch scallions, thinly sliced (white and green parts separated)
- 4 cups low-sodium chicken broth
- 2 cups snow peas, trimmed and halved
- 4 carrots, thinly sliced
- ½ cup roughly chopped fresh cilantro
- ½ cup packaged fried shallots or onions

1. Heat 1 tablespoon vegetable oil in a medium nonstick skillet over medium-high heat. Season the steak all over with salt and pepper; cook about 3 minutes per side for medium rare. Transfer to a cutting board and let rest. Reserve the skillet.
2. Put the noodles in a bowl; cover with warm water and soak 5 minutes. Meanwhile, heat 1 tablespoon vegetable oil in a large Dutch oven or pot over medium-high heat. Add the ginger, chopped jalapeño, scallion whites, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until softened, about 2 minutes. Add the chicken broth and 3 cups water; bring to a boil. Reduce the heat to medium low; simmer 10 minutes.
3. Meanwhile, wipe out the reserved skillet; heat the remaining 2 tablespoons vegetable oil over medium-high heat. Drain the noodles, pat dry and toss with ¼ teaspoon salt. Add to the skillet to form a pancake; cook, undisturbed, until slightly golden, 5 minutes. Flip; cook until crisp, 3 more minutes. Transfer to a cutting board; cut into 4 wedges. Slice the steak against the grain.
4. Add the snow peas, carrots and half of the cilantro to the soup; simmer until tender, 3 minutes. Divide the soup, steak and fried noodles among bowls. Top with the scallion greens, sliced jalapeño, fried shallots and the remaining cilantro.

Per serving: **Calories** 478; **Fat** 27 g (**Saturated** 6 g); **Cholesterol** 59 mg; **Sodium** 802 mg; **Carbohydrate** 38 g; **Fiber** 3 g; **Protein** 23 g

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Easy Sides



CREOLE BRUSSELS SPROUTS

Mix 2 tablespoons softened **butter** with 1 tablespoon **Creole mustard,** 1 teaspoon grated **lemon zest** and 1 grated **garlic clove.** Boil 1½ pounds halved **Brussels sprouts** until tender, 6 minutes. Drain; toss with the mustard butter and chopped **chives.** Season with **salt** and **cayenne.**



GRAPEFRUIT SALAD WITH PEPPERCORN DRESSING

Toss ¼ cup **grapefruit juice** with ½ thinly sliced small **red onion.** Stir in ½ cup plain **Greek yogurt** and ½ teaspoon each **pink peppercorns** and **kosher salt.** Toss with 1 chopped large **romaine heart** and some **grapefruit** segments; drizzle with **olive oil.**

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GLAZED TURNIPS WITH GOLDEN RAISINS

Sauté 1½ pounds chopped peeled **turnips** in **olive oil** over medium-high heat until tender, 8 minutes; season with **salt.** Add ½ diced **red onion,** ½ teaspoon chopped **rosemary** and a pinch of **red pepper flakes;** cook 2 minutes. Add 3 tablespoons each **white wine vinegar, honey** and **golden raisins.** Cook, stirring, until the turnips are glazed, 1 to 2 minutes. Toss with chopped **parsley;** season with salt.



CREAMED SPINACH WITH BACON

Cook 3 slices chopped **bacon** in a saucepan until crisp. Remove; discard all but 2 tablespoons drippings. Add 1 chopped small **onion** and 1 minced **garlic clove;** cook 3 minutes. Sprinkle in 1 tablespoon **flour;** cook, stirring, 1 minute. Whisk in 1½ cups **milk;** season with **salt** and **nutmeg.** Cook until thickened, 4 minutes. Stir in ½ cup shredded **gruyère,** 1 pound thawed **frozen chopped spinach** (squeezed dry) and the bacon. Cook 2 minutes.



INSIDE THE Test Kitchen

Go behind the scenes of this issue.



Katherine Alford,
Senior Vice President,
Culinary, Food Network Kitchen

DRESSING DO-OVER

Try mixing your favorite hummus with plain Greek yogurt to make a salad dressing, like we did on page 86: You'll get a thick, creamy dressing that's low in fat. Or, whisk hummus with olive oil and white wine vinegar for a Middle Eastern vinaigrette.



TAILS, YOU WIN!

Crawfish is standard fare for Louisianans, and the rest of us should follow their lead. Crawfish makes a great stand-in for small shrimp (as in the fried rice on page 84). Just look for cooked peeled tails in the freezer section. Bonus: Crawfish is on the sustainable seafood list, so it's a good choice for the environment.





CHANGE OF SEASONING

We use poultry seasoning in the test kitchen long after Thanksgiving is over. The blend (usually sage, thyme, marjoram, rosemary, nutmeg and pepper) tastes great lightly sprinkled on pizza, mixed into rice or mashed potatoes, or tossed with bread for croutons. We especially love it on french fries (see page 86).

TRY, TRY AGAIN

While creating the Indian chicken on page 90, we had to rethink the recipe—twice!



TAKE ONE

We grilled skinless, boneless chicken thighs and served them over cilantro sauce with turmeric rice. The chicken lacked flavor and didn't look great.



TAKE TWO

We tried skin-on, bone-in thighs and tossed them with sauce before grilling, but the honey in the sauce charred the skin. We also tried the rice without turmeric—not as tasty.



FINAL

We took the honey out of the sauce and put the turmeric back into the rice. Roasting, not grilling, at a high heat yielded juicy meat and crisp skin. Success!

CRAWFISH: GETTY IMAGES. SEASONING: BEN GOLDSTEIN/STUDIO D.

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Weekend Cooking

Feed a houseful of guests: Make a **simple frittata,** a big ham casserole and a holiday cheesecake.

PHOTO: KANA OKADA; FOOD STYLING: REBECCA JURKEVICH; PROP STYLING: KIRA CORBIN.

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ONE FRITTATA, TWO FRITTATA...

Whip up a one-pan brunch for holiday guests.

PHOTOGRAPHS BY **KANA OKADA**



FOOD STYLING: REBECCA JURKEVICH; PROP STYLING: KIRA CORBIN.

SMOKED GOUDA FRITTATA WITH WINTER GREENS

ACTIVE: 30 min | TOTAL: 1 hr | SERVES: 6 to 8

- 12 large eggs
- ½ cup milk
- Kosher salt and freshly ground pepper
- 1¼ cups shredded smoked gouda cheese (about 4½ ounces)
- 2 tablespoons extra-virgin olive oil
- 6 ounces winter greens (such as kale, escarole and/or arugula), roughly chopped (about 8 cups)
- 4 cloves garlic, thinly sliced
- 1 teaspoon finely chopped fresh rosemary
- Pinch of red pepper flakes

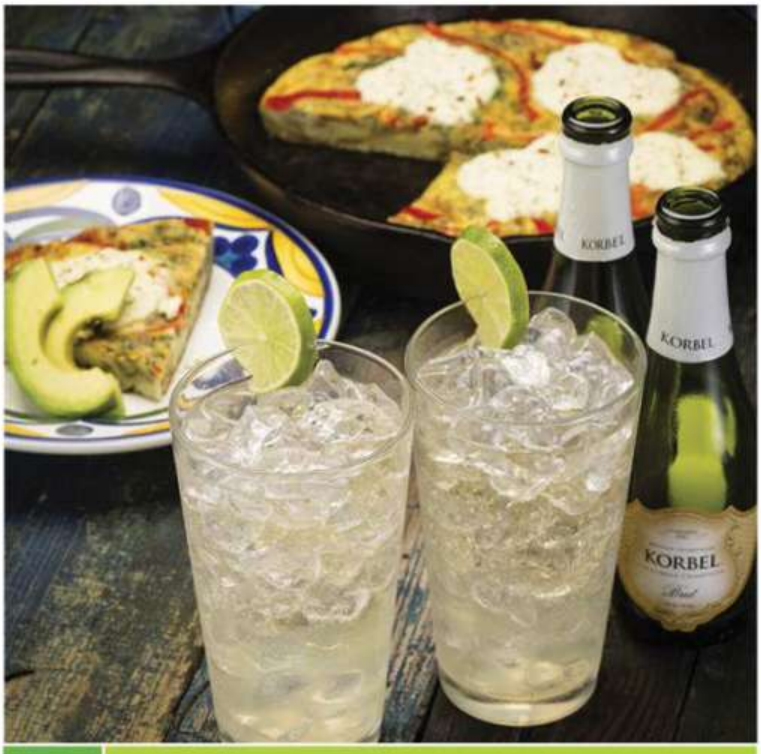
1. Preheat the oven to 375°. Whisk the eggs, milk, ¾ teaspoon salt and a few grinds of pepper in a large bowl until combined; stir in the cheese and set aside.

2. Heat the olive oil in a 10-inch ovenproof nonstick skillet over medium-high heat. Add the greens, garlic, rosemary and red pepper flakes and cook, stirring occasionally, until the greens are wilted, about 5 minutes. Season with salt and pepper.

3. Reduce the heat to medium. Pour the egg mixture into the skillet and stir once or twice to combine; cook, without stirring, until the edges start setting, about 1 minute. Transfer the skillet to the oven and bake until the frittata is set and lightly browned, 25 to 30 minutes. Let cool 5 minutes in the skillet, then invert or slide onto a cutting board. Serve warm or at room temperature.



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SERVES 8.

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SALAMI-BROCCOLI RABE FRITTATA

ACTIVE: 30 min | TOTAL: 1 hr | SERVES: 6 to 8

- 12 large eggs
- ½ cup milk
- Kosher salt and freshly ground pepper
- 1 cup diced provolone cheese (about 4 ounces)
- 2 tablespoons extra-virgin olive oil
- ½ bunch broccoli rabe, trimmed and chopped (about 4 cups)
- 2 cloves garlic, chopped
- 1 tablespoon chopped pickled cherry peppers (hot or sweet)
- 2 ounces thinly sliced Genoa salami, halved

1. Preheat the oven to 375°. Whisk the eggs, milk, ¾ teaspoon salt and a few grinds of pepper in a large bowl until combined; stir in the cheese and set aside.

2. Heat the olive oil in a 10-inch ovenproof nonstick skillet over medium-high heat. Add the broccoli rabe and garlic and cook, stirring occasionally, until the broccoli rabe is wilted, about 5 minutes. Stir in the pickled peppers and remove from the heat; let cool slightly, then add to the egg mixture and stir.

3. Wipe out the skillet and return to medium-high heat. Arrange the salami pieces in the skillet in a circle, overlapping slightly, so they cover the bottom. Pour in the egg mixture and cook, without stirring, until the edges start setting, about 1 minute. Transfer the skillet to the oven and bake until the frittata is set and lightly browned, 25 to 30 minutes. Let cool 5 minutes in the skillet, then invert onto a platter or cutting board. Serve warm or at room temperature.





CHEESY PEPPER AND MUSHROOM FRITTATA

ACTIVE: 30 min | TOTAL: 1 hr | SERVES: 6 to 8

- 12 large eggs
- ½ cup heavy cream
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 6 ounces cremini mushrooms, thinly sliced (about 2 cups)
- 2 bell peppers (any color), thinly sliced
- 6 ounces cheese curds, roughly chopped (about 1 cup) or mozzarella, shredded
- 2 scallions, thinly sliced

1. Preheat the oven to 375°. Whisk the eggs, heavy cream, ¾ teaspoon salt and a few grinds of pepper in a large bowl until combined; set aside.

2. Heat 1 tablespoon olive oil in a 10-inch ovenproof nonstick skillet over medium-high heat. Add the mushrooms and cook, without stirring, until browned on the bottom, about 3 minutes. Stir, then continue cooking until the liquid evaporates, about 4 minutes. Add the remaining 1 tablespoon olive oil, the bell peppers and a pinch each of salt and pepper; cook, stirring, until the peppers are softened and lightly browned, 6 to 8 minutes.

3. Reduce the heat to medium. Pour the egg mixture into the skillet and stir once or twice to combine; cook, without stirring, until the edges start setting, about 1 minute. Scatter the cheese curds and scallions on top, then transfer the skillet to the oven. Bake until the frittata is set and lightly browned, 25 to 30 minutes. Let cool 5 minutes in the skillet, then invert or slide onto a cutting board. Serve warm or at room temperature.



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Throwback Family Dinners

Farmhouse Rules star Nancy Fuller shares three retro casseroles from her new cookbook.

PHOTOGRAPHS BY **STEVE GIRALT**

FOOD STYLING: ANNE DISRUDE; PROP STYLING: PAOLA ANDREA; HAIR: MARY BRADWAY; MAKEUP: ROBIN HAMILTON.



HUMBLE HAM CASSEROLE

ACTIVE: 40 min | TOTAL: 1 hr 40 min | SERVES: 6

- 3 tablespoons unsalted butter, plus more for the baking dish
- 2 medium leeks (white and light green parts only), thinly sliced
- 1 tablespoon chopped fresh thyme
- ¼ cup all-purpose flour
- 2 cups milk
- 1 cup half-and-half
- Pinch of freshly grated nutmeg
- Kosher salt and freshly ground pepper
- 3 medium russet potatoes (about 2 pounds)
- 2 cups shredded medium-sharp cheddar cheese (about 8 ounces)
- 2 cups diced baked ham
- 2 tablespoons breadcrumbs
- ¼ cup grated parmesan cheese

1. Preheat the oven to 400°. Butter a shallow 3-quart baking dish. In a medium saucepan, melt the butter over medium heat. Add the leeks and thyme and cook, stirring occasionally, until the leeks are softened, about 5 minutes. Sprinkle with the flour; stir and cook 2 minutes. Whisk in the milk and half-and-half, bring to a simmer and cook until thickened, about 5 minutes. Season with the nutmeg, salt and pepper. Remove from the heat.

2. Peel and thinly slice the potatoes about ⅛ inch thick. Spread about 1 cup of the cream sauce in the bottom of the buttered baking dish. Layer with half of the potatoes, half of the cheddar and all of the ham. Spread with another cup of sauce. Layer the rest of the potatoes over the top, then add the rest of the sauce. Sprinkle with the remaining cheddar, the breadcrumbs and parmesan.

3. Cover the dish with foil and bake until the potatoes are just tender, 35 to 40 minutes. Uncover and bake until the top is browned and bubbly, 15 to 20 more minutes. Let sit 10 minutes before serving.

"This dish is an old, rustic farmhouse staple."

ONE-DISH CHICKEN MACARONI CASSEROLE

ACTIVE: 35 min | TOTAL: 1 hr 10 min | SERVES: 6

Kosher salt
6 tablespoons unsalted butter, plus more for the baking dish
8 ounces elbow macaroni
8 ounces cremini mushrooms, thickly sliced
Freshly ground pepper
1 bunch scallions (white and light green parts only), chopped (about 1 cup)
2 teaspoons chopped fresh thyme
1 clove garlic, finely chopped
5 tablespoons all-purpose flour
2 tablespoons dry white wine
3 cups low-sodium chicken broth
1 cup half-and-half
Generous pinch of freshly grated nutmeg
3 cups chopped rotisserie chicken, skin and bones removed (or use leftover cooked chicken or turkey)
1½ cups frozen peas and carrots, thawed (8 ounces)
¼ cup chopped fresh Italian parsley
4 ounces cream cheese, cut into chunks and softened
¼ cup breadcrumbs
¼ cup grated parmesan cheese

1. Bring a large pot of salted water to a boil for the pasta. Preheat the oven to 400˚. Butter a 3-quart baking dish. When the water is boiling, add the elbow macaroni and cook until very al dente, several minutes shy of the package cooking time. Drain, rinse and pat dry, then put in a large bowl.

2. In a large saucepan over medium heat, melt 4 tablespoons of the butter. Add the mushrooms and season with salt and pepper. Cook until the mushrooms have given up their liquid. Increase the heat to boil away any excess liquid, about 5 minutes. Add the scallions, thyme and garlic and cook until the scallions are wilted, about 3 minutes.

3. Sprinkle the vegetables with the flour and cook, stirring, until lightly browned, about 1 minute. Add the wine and cook until just absorbed. Pour in the chicken broth and half-and-half. Bring to a simmer and season with salt, pepper and the nutmeg. Simmer until the sauce is thickened and has lost the raw flour taste, about 7 minutes. Stir in the chicken, peas and carrots, and parsley and simmer just to heat the chicken through. Off the heat, whisk in the cream cheese until smooth.

4. Pour the chicken and sauce into the bowl with the macaroni and toss well. Spread in the prepared baking dish. In a small bowl, toss together the breadcrumbs and parmesan. Sprinkle the breadcrumb mixture over the top of the baking dish. Dot the top with the remaining 2 tablespoons butter, cut into small pieces. Bake until the casserole is very bubbly and the top is crispy and golden brown, about 25 minutes. Let sit 10 minutes before serving.



SAUSAGE PASTA CASSEROLE

ACTIVE: 35 min | TOTAL: 1 hr 10 min | SERVES: 6

- 2 tablespoons extra-virgin olive oil, plus more for the baking dish
- Kosher salt
- 1 pound rigatoni
- 1 pound sweet Italian sausage, removed from the casings
- 1 medium onion, sliced
- 1 medium bulb fennel, trimmed, cored and sliced
- 3 cloves garlic, chopped
- ¼ teaspoon red pepper flakes
- 1 28-ounce can whole tomatoes, crushed by hand
- ½ cup heavy cream
- ½ cup fresh basil leaves, coarsely chopped
- 2 cups shredded mozzarella cheese (8 ounces)
- ½ cup grated parmesan cheese (1 ounce)

1. Preheat the oven to 425°. Brush a shallow 3-quart baking dish with olive oil. Bring a large pot of salted water to a boil. Add the pasta and cook until very al dente; you still want it to retain a little bite. Reserve ½ cup pasta water. Drain well.

2. Meanwhile, in a large Dutch oven over medium-high heat, add the olive oil. When the oil is hot, add the sausage and cook and crumble with a wooden spoon until no longer pink, about 4 minutes. Add the onion and fennel; cook until softened, about 10 minutes. Add the garlic and red pepper flakes and cook until the garlic is fragrant, about 1 minute. Add the tomatoes and season with salt. Bring to a simmer and add the cream. If the sauce is too thick, add a little water from the pasta. Turn up the heat to medium high and simmer rapidly to thicken the sauce and blend the flavors, about 10 minutes.

3. Add the rigatoni and basil and toss to coat the pasta with the sauce. Remove from the heat and stir in half each of the mozzarella and parmesan. Transfer the mixture to the prepared baking dish and sprinkle with the remaining mozzarella and parmesan. Bake until browned and bubbly, 15 to 20 minutes. Let sit 10 minutes before serving.



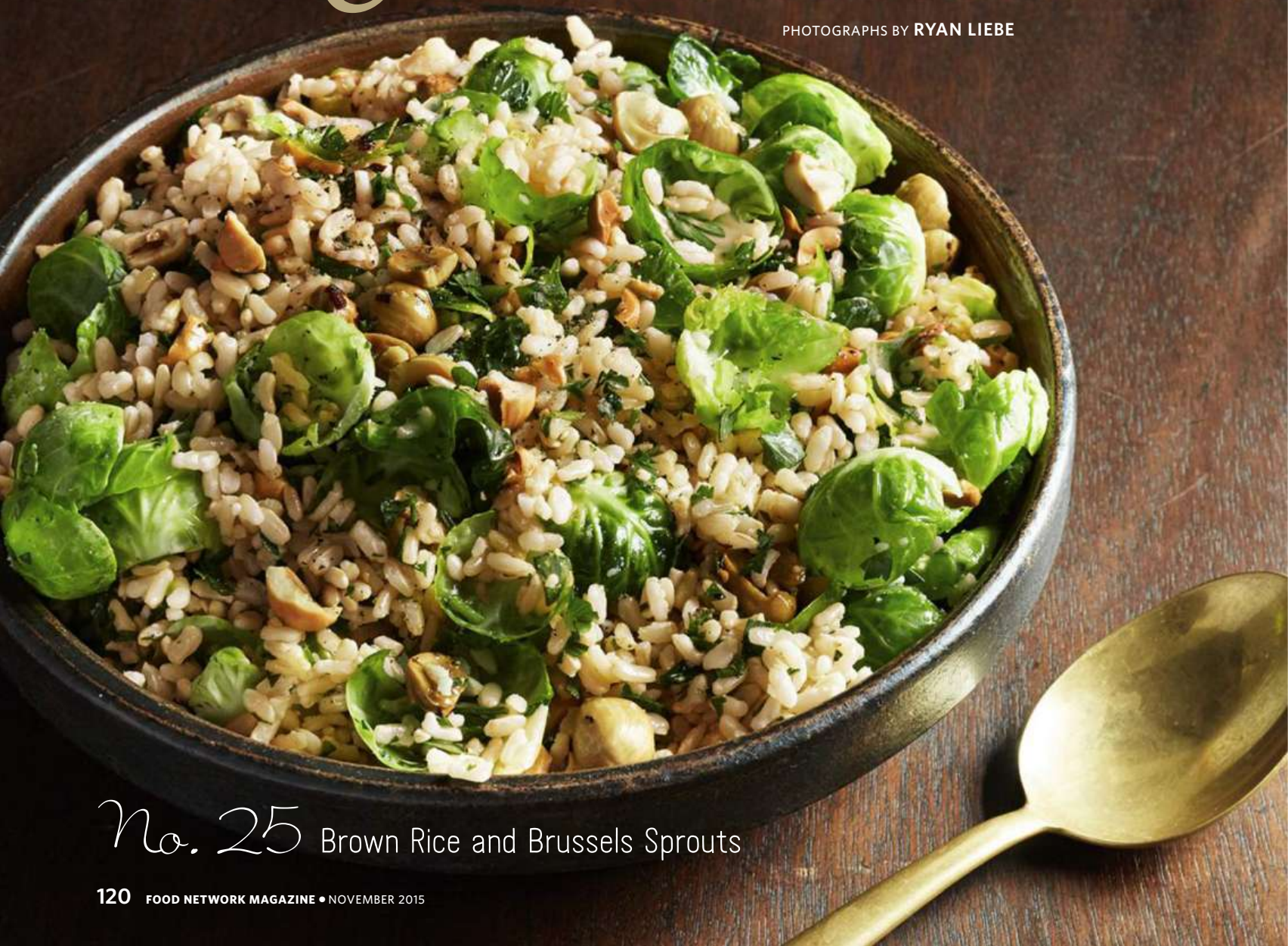
Find these recipes and more in *Farmhouse Rules: Simple, Seasonal Meals for the Whole Family* ($30, Grand Central Life & Style).

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50 GREAT Grains

Round out your dinner with these simple sides.

PHOTOGRAPHS BY **RYAN LIEBE**



No. 25 Brown Rice and Brussels Sprouts



FOOD STYLING: REBECCA JURKEVICH; PROP STYLING: PAMELA DUNCAN SILVER.



No. 42 Bulgur with Roasted Cauliflower


No. 34
Citrus Farro Salad
No. 46
Apple-Grain Salad
No. 23
Saffron-Pomegranate Rice

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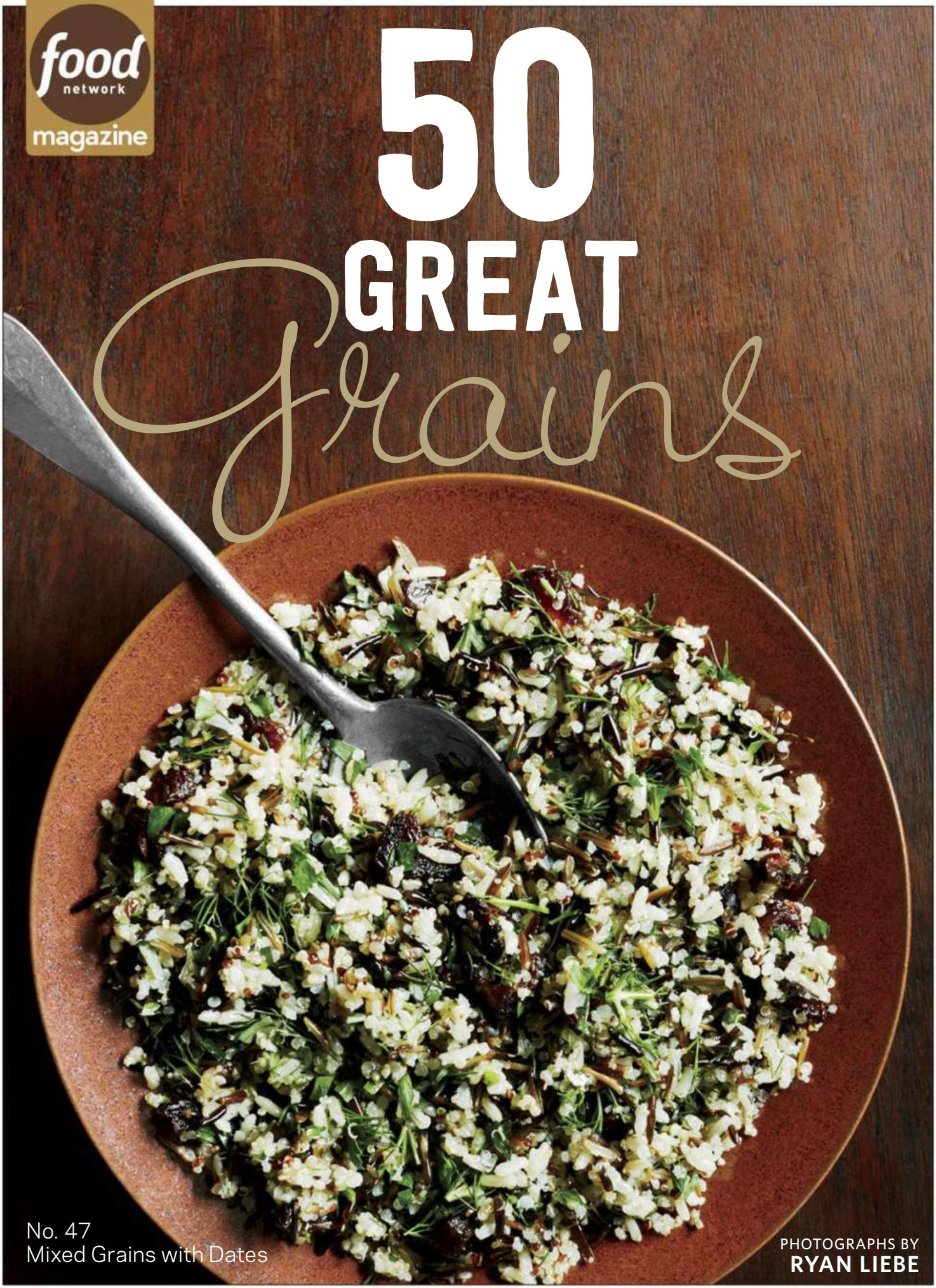
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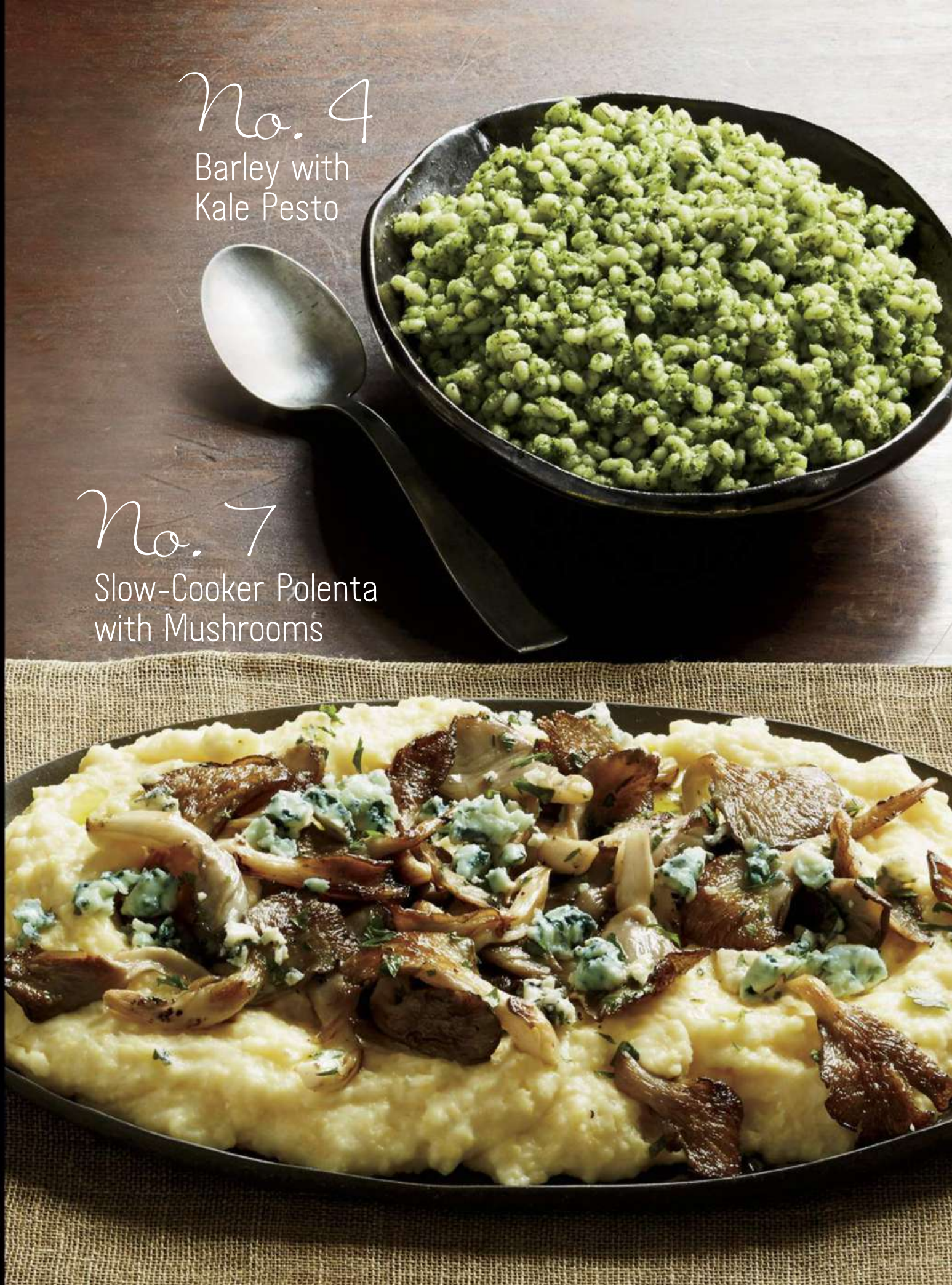
food network magazine

50 GREAT Grains



No. 47
Mixed Grains with Dates

PHOTOGRAPHS BY
RYAN LIEBE


No. 4
Barley with
Kale Pesto
No. 7
Slow-Cooker Polenta
with Mushrooms

Each recipe serves 6 to 8 as a side dish.

1. BARLEY WITH ROASTED CORN Toast 1½ cups barley in butter in a saucepan over medium heat, 5 minutes. Add 3 cups water; bring to a boil. Cover; reduce the heat to low and cook until the liquid is absorbed, 20 to 30 minutes. Sauté 2 chopped leeks and 2 teaspoons fresh thyme in olive oil over medium heat, 5 minutes. Add 2 cups frozen fire-roasted corn; warm through. Toss with the barley; season to taste.

2. BARLEY WITH MUSHROOMS Cook 8 chopped bacon slices over medium-high heat until crisp. Add 3 cups chopped mixed mushrooms; cook until browned, 5 minutes. Make Barley with Roasted Corn (No. 1); toss in the bacon and mushrooms.

3. BARLEY WITH ARTICHOKES Cook 2 cups barley in salted water as the label directs. Brown one 9-ounce package thawed frozen artichoke hearts, 2 cups halved Peppadew peppers and 1 sliced garlic clove in ¼ cup olive oil. Toss with the barley and 2 tablespoons chopped marjoram.

4. BARLEY WITH KALE PESTO Cook 2 cups barley as the label directs. Puree 3 cups chopped kale, ½ cup each parmesan and olive oil, ⅓ cup walnuts, ½ teaspoon each lemon zest and kosher salt and a pinch of red pepper flakes in a food processor. Toss with the barley.

5. BARLEY WITH CARROTS AND PARSNIPS Toss 1 pound each sliced carrots and parsnips with olive oil, salt and pepper. Roast at 425° until lightly browned, 30 minutes. Make Barley with Kale Pesto (No. 4); toss with the carrots and parsnips. Season with salt.

6. SLOW-COOKER POLENTA Bring 5 cups water, 2½ cups milk and 2 teaspoons kosher salt to a simmer. Pour into an oiled 6-quart slow cooker. Whisk in 1½ cups polenta (not quick-cooking) and add 1 rosemary sprig and 2 bay leaves. Cover and cook on low, stirring halfway through, 2 hours. Discard the rosemary and bay leaves; stir until smooth. Stir in 1 cup parmesan, ½ cup mascarpone and 2 tablespoons butter; season to taste.

7. SLOW-COOKER POLENTA WITH MUSHROOMS Make Slow-Cooker Polenta (No. 6). Brown 1 pound sliced oyster mushrooms in olive oil in a skillet over high heat, 7 minutes. Stir in ¼ cup chopped parsley; season to taste. Serve over the polenta and top with crumbled gorgonzola.

8. POLENTA WITH PESTO Bring 3 cups each water and milk, 2 teaspoons kosher salt and a few grinds of pepper to a simmer. Whisk in 1½ cups quick-cooking polenta. Cook, whisking, until smooth, 5 minutes. Stir in 1 cup parmesan and 3 tablespoons butter. Top with pesto.

9. SWEET POTATO SPOONBREAD Bring 2 cups milk, 2 tablespoons each butter and brown sugar, 1 teaspoon kosher salt and a pinch of cayenne to a boil. Reduce the heat to a simmer; whisk in ½ cup cornmeal. Cook, whisking, until thickened, 2 minutes. Whisk in 1 cup canned sweet potato puree, 3 egg yolks and 1 teaspoon baking powder. Remove from the heat. Beat 3 egg whites to stiff peaks; fold into the batter. Transfer to a buttered 8-inch square baking dish; bake at 375° until puffed, 30 minutes.

10. MILLET WITH ROASTED CARROTS Cut 1 pound small carrots in half lengthwise and slice 2 red onions into wedges; toss with olive oil, salt and 1 tablespoon fresh rosemary. Roast at 425° until tender, 30 minutes. Cook 2 cups millet in salted water as the label directs. Drizzle with olive oil; top with the vegetables.

11. KASHA WITH SWEET POTATOES Sauté 1 chopped onion in butter in a pot over medium-high heat until browned. Add 3 cups chicken broth, 2 cups chopped peeled sweet potatoes and ¾ cup kasha. Bring to a boil. Reduce the heat, cover and simmer until the liquid is absorbed, 10 minutes. Stir in 4 ounces cooked bow-tie pasta and ¼ cup each chopped parsley and sour cream; season with salt.

12. MAPLE WHEATBERRIES AND RUTABAGA Cook 2 cups wheatberries in salted water as the label directs, adding 1 diced rutabaga; drain. Stir in 3 tablespoons each maple syrup and butter, 1 tablespoon chopped sage and a pinch of cayenne.

FOOD STYLING: REBECCA JURKEVICH; PROP STYLING: PAMELA DUNCAN SILVER.

13. LEMON-HERB RICE Bring 3 cups water, 2 cups jasmine rice, 3 wide strips lemon zest, 1 bay leaf, 1 tablespoon butter and 1 teaspoon kosher salt to a boil. Cover; cook over low heat until the rice is tender, 20 minutes. Stir in 2 tablespoons each chopped parsley and chives.

14. BLACK AND WHITE RICE Make ½ batch Lemon-Herb Rice (No. 13). Cook 1 cup black rice as the label directs. Toss the rice with 2 cups each baby spinach and sliced mushrooms; drizzle with walnut oil. Season with salt.

15. CHEESY RICE Cook 2 cups converted rice as the label directs. Stir in 1 cup each chopped scallions, shredded cheddar and sour cream; season with salt and cayenne. Transfer to a buttered 8-inch square baking dish. Dot with butter and top with 2 tablespoons grated parmesan. Bake at 450° until golden, 20 minutes.

16. RICE-STUFFED SQUASH Halve and seed 3 acorn squash; bake cut-side down at 350°, 30 minutes. Make Cheesy Rice mixture (No. 15), adding one 10-ounce package thawed frozen chopped spinach (squeezed dry). Fill the squash with the rice; drizzle with olive oil and sprinkle with grated parmesan. Bake at 350° until the squash is tender, about 1 hour.

17. SLOW-COOKER SQUASH RISOTTO Sauté 1 minced shallot and 2 teaspoons chopped sage in butter in a pot over medium heat, 2 minutes. Stir in 1¾ cups arborio rice. Cook, stirring, 2 minutes. Add 6 cups chicken broth, ½ cup dry white wine, 1 teaspoon kosher salt and a few grinds of pepper; bring to a boil. Transfer to a 6-quart slow cooker; stir in 3 cups chopped peeled butternut squash. Cover; cook on high, 2 hours. Stir in 1 cup grated parmesan.

18. RED BEANS AND RICE Sauté 1 each chopped onion, bell pepper and garlic clove with 1 tablespoon tomato paste in vegetable oil in a saucepan over medium heat, 5 minutes. Add 3½ cups water, 2 cups converted rice and 1 teaspoon each ground cumin and kosher salt. Bring to a boil. Reduce the heat to low, cover and cook until the rice is tender, 20 minutes. Stir in two 14.5-ounce cans red beans (rinsed).

19. RICE, BEANS AND COLLARDS Make Red Beans and Rice (No. 18). Meanwhile, sauté 6 cups chopped collard greens in butter over medium heat until wilted, 5 to 8 minutes; season with salt and chipotle hot sauce. Add to the rice.

20. RED RICE WITH ANDOUILLE Bring 3 cups chicken broth, 2 cups red rice and 1 teaspoon kosher salt to a simmer. Cook until the rice is tender, 25 minutes. Brown 12 ounces sliced andouille sausage in vegetable oil over medium-high heat. Add 2 cups sliced okra and 1 cup each chopped scallions and red bell pepper; sauté 5 minutes. Toss with the rice; season to taste.

21. HARISSA RICE Cook 2 cups basmati rice as the label directs. Stir in 2 cups thawed frozen peas, ½ cup shredded carrots and ¼ cup each sliced scallions, chopped cilantro and harissa (Moroccan chile paste). Top with plain yogurt.

22. DIRTY RICE Cook 2 cups basmati rice as the label directs. Brown 8 ounces each crumbled Italian sausage (casings removed) and chopped chicken livers in vegetable oil over high heat. Add 1 cup each chopped onion and celery and 2 minced garlic cloves; cook, stirring, 3 minutes. Toss with the rice and ½ cup each chopped prunes, parsley and chestnuts.

23. SAFFRON-POMEGRANATE RICE Sauté 4 minced shallots in butter in a saucepan over medium-high heat, 1 minute. Stir in 3 cups water, 2 cups basmati rice, 2 each cardamom pods and star anise and 1 teaspoon each saffron and kosher salt. Bring to a boil. Cover; cook over low heat until the rice is tender, 20 minutes. Toss with ¾ cup each pistachios, pomegranate seeds and chopped cilantro.

24. NUTTY WILD RICE Cook 2 cups brown rice as the label directs. Sauté ½ chopped onion in butter in a saucepan over medium-high heat, 3 minutes. Stir in 3 cups chicken broth, 1 cup wild rice and 1 teaspoon kosher salt. Cover; reduce the heat to low. Cook until the wild rice is tender, 45 minutes. Drain. Toss with the brown rice, 1 cup each chopped pecans, dried cranberries and halved red grapes, ½ cup chopped cilantro and the juice of 1 lime.

25. BROWN RICE AND BRUSSELS SPROUTS Cook 1¼ cups brown rice as the label directs. Separate the leaves from 1 pound Brussels sprouts; toss with ½ teaspoon each kosher salt and lemon zest, and the juice of 1 lemon. Toss with the rice, 1 grated garlic clove and ½ cup each toasted hazelnuts, grated parmesan, chopped parsley and olive oil. Season to taste.

26. ASIAN RICE WITH SAUSAGE Bring 3 cups water, 2 cups jasmine rice, 2 slices peeled ginger, 6 sliced dried Chinese sausages and 1 teaspoon kosher salt to a simmer. Cover; cook over low heat until the rice is tender, 17 minutes. Stir in 4 sliced scallions and 2 teaspoons sesame oil.

27. FRIED RICE Make Asian Rice with Sausage (No. 26); cool. Brown 8 ounces sliced mushrooms in vegetable oil in a nonstick skillet over high heat, 5 minutes. Stir in the rice and 2 teaspoons soy sauce; stir-fry until crisp.

28. SPICED BEEF RICE PILAF Brown 8 ounces ground beef and 1 chopped onion in butter in a saucepan over medium-high heat; remove and wipe out the pan. Add 2 tablespoons butter and 1 cup broken vermicelli; toast until golden, 4 minutes. Add 3 cups water, 2 cups converted rice, the beef and ½ teaspoon each ground allspice, cinnamon and kosher salt. Bring to a simmer. Cover; cook over low heat until the rice is tender, 17 minutes. Stir in ½ cup each chopped parsley and toasted pine nuts.

29. CURRIED RICE Sauté 1 chopped onion, 2 minced garlic cloves and 2 tablespoons curry powder in olive oil in a saucepan over medium heat, 5 minutes. Add 3¾ cups water, 2 cups basmati rice, ¾ cup dried red lentils, one 2½-inch piece ginger (peeled and sliced) and 1½ teaspoons kosher salt. Cover; cook over low heat until the rice is tender, 17 minutes. Stir in ¾ cup dried currants and 2 tablespoons butter.

30. TROPICAL RICE Bring 2 cups each water and jasmine rice, one 14-ounce can coconut milk, 3 wide strips lime zest and 1 teaspoon each sugar and kosher salt to a boil. Cover; cook over low heat until the rice is tender, 20 minutes.

31. FARRO RISOTTO Sauté 1 minced shallot and 2 teaspoons fresh thyme in butter over medium-high heat. Add 2 cups farro and ½ cup white wine; cook until evaporated. Add 6 cups chicken broth in 1-cup increments, stirring, until absorbed, 30 minutes. Stir in 2 cups corn, 3 tablespoons butter, ½ cup each parmesan and parsley and 4 ounces taleggio.

32. FARRO-STUFFED PEPPERS Drizzle 4 halved bell peppers with olive oil; bake at 400°, 15 minutes. Make Farro Risotto (No. 31); stuff into the peppers. Top with parmesan and breadcrumbs. Bake until golden, 30 minutes.

33. BROCCOLI FARRO Cook 1½ cups farro as the label directs; cool. Toss with 1 bunch chopped steamed broccoli (cooled), ½ cup olive oil, ¼ cup each chopped parsley and mint, and the zest and juice of 2 Meyer lemons. Season to taste.

34. CITRUS FARRO SALAD Bring 3 cups water, 1½ cups each farro and orange juice, 1 teaspoon kosher salt and 1 bay leaf to a simmer. Cook until the farro is tender, 30 minutes. Drain; cool. Toss with 2 cups frisée, 6 segmented oranges and/or grapefruits and 1 cup each sliced celery, red onion and black olives. Season to taste.

35. FARRO WITH LEEKS Cook 1 cup farro as the label directs. Bring ½ cup water, 1 tablespoon butter and 1 teaspoon kosher salt to a simmer; add 6 cups chopped leeks. Cover; cook until tender, 15 minutes. Add 2 teaspoons each dijon mustard and red wine vinegar, then the farro.

36. FARRO CAPRESE Cook 1½ cups farro as the label directs; cool. Toss with 2 cups halved grape tomatoes, 1 pound bocconcini, 1 cup torn basil, 6 tablespoons olive oil and 3 tablespoons white wine vinegar. Season to taste.

37. QUINOA SALAD WITH BEETS Cook 1 cup quinoa as the label directs; cool. Whisk 2 tablespoons cider vinegar with 1 teaspoon dijon mustard; whisk in ⅓ cup olive oil. Toss with 4 cups mesclun greens, 2 cups diced cooked beets, ½ cup each candied walnuts and sliced red onion, and the quinoa; season to taste. Top with blue cheese.



No. 50

Pimiento Cheese Grits

38. QUINOA WITH APRICOTS Combine 3 cups water, 1½ cups quinoa, 1 can chickpeas (rinsed) and 1 teaspoon each ground cumin, ground coriander and kosher salt in a saucepan. Cover; cook over low heat until the quinoa is tender, 15 minutes. Stir in 1 cup each sliced dried apricots and chopped cilantro and the juice of ½ lemon; drizzle with olive oil.

39. CHERRY-ALMOND QUINOA Make Quinoa with Apricots (No. 38), replacing the spices with 1 teaspoon ground cardamom and the apricots with dried cherries. Add 1 cup sliced almonds.

40. SESAME QUINOA Cook 1½ cups quinoa as the label directs; cool. Whisk ¼ cup each rice vinegar and vegetable oil with 3 tablespoons sesame oil; toss with the quinoa, 1½ cups each shredded napa cabbage, grated carrots, sliced almonds and sliced scallions, and the segments from 2 tangerines. Season with salt.

41. QUINOA WITH ROASTED VEGETABLES Toss 1 each chopped fennel bulb, red onion and bell pepper with olive oil, salt and 2 tablespoons za'atar spice; roast at 450° until browned, 30 minutes. Cook 1½ cups quinoa as the label directs; toss with the vegetables. Season with salt. Top with chopped parsley.

42. BULGUR WITH ROASTED CAULIFLOWER Cook 2 cups bulgur as the label directs. Toss 1 head cauliflower florets with olive oil, salt and pepper; roast at 425° until browned, 30 minutes. Toss with the bulgur, 1 cup each chopped cucumber, mint, parsley and scallions, ½ cup olive oil and ¼ cup each lemon juice and capers. Season to taste.

43. SUN-DRIED TOMATO BULGUR Make Bulgur with Roasted Cauliflower (No. 42); toss with ½ cup each chopped sun-dried tomatoes, dill and feta.

44. BULGUR WITH RAISINS Cook 1½ cups bulgur as the label directs. Sauté 1 chopped onion in olive oil over medium heat until softened, 5 minutes. Add ½ cup each pine nuts and raisins; cook 2 minutes. Toss with the bulgur, ¼ cup each chopped parsley and green olives and 1 teaspoon orange zest. Season to taste.

45. BULGUR WITH FIGS Make Bulgur with Raisins (No. 44), adding ½ chopped fennel bulb with the onion; replace the pine nuts with cashews and the raisins with chopped dried figs.

46. APPLE-GRAIN SALAD Warm 6 cups frozen cooked mixed grains as the label directs; cool. Toss with 2 diced apples, 1 cup each candied walnuts, sliced celery and crisped chopped prosciutto and 3 tablespoons each white balsamic vinegar and olive oil; season to taste.

47. MIXED GRAINS WITH DATES Cook 2 cups mixed grains as the label directs; sauté in butter over medium heat, 3 minutes. Stir in ½ cup each chopped dates and mixed herbs (such as dill, tarragon and/or parsley); season to taste.

48. GRAIN-CABBAGE GRATIN Make Mixed Grains with Dates (No. 47); stir in ¾ cup sour cream while still warm. Sauté 8 cups shredded red cabbage and 1 sliced onion in 1 stick butter in a pot over high heat, 10 minutes. Add 1½ teaspoons caraway seeds and season with salt and pepper. Stir in ½ cup each raisins and white wine; cook, 10 minutes. Transfer to a 9-by-13-inch baking dish; top with the grains. Bake at 400° until golden, 35 minutes.

49. TEX-MEX GRITS Bring 6 cups chicken broth to a boil. Stir in 1½ cups grits and 1 teaspoon kosher salt. Cover; cook over low heat, stirring occasionally, 20 minutes. Stir in 2 cups shredded pepper jack cheese and 2 tablespoons butter. Top with 1 cup each thawed frozen fire-roasted corn and black-eyed peas tossed with ⅓ cup each chopped green chiles and scallions.

50. PIMIENTO CHEESE GRITS Bring 6 cups water and 2 teaspoons each hot sauce and kosher salt to a boil. Reduce the heat to a simmer; whisk in 1½ cups grits. Cover and cook, stirring occasionally, until thickened, 15 minutes. Remove from the heat; stir in 2 cups shredded cheddar, 4 ounces cream cheese, 1 cup finely chopped pimientos and 2 tablespoons butter. Transfer to a buttered 3-quart baking dish and top with 1 cup crushed saltines tossed with 2 tablespoons melted butter; bake at 375° until golden, 20 minutes. Top with chopped chives.



READY TO Roll

Learn how to make your own dinner rolls—step by step.

PHOTOGRAPHS BY **RYAN LIEBE**

FOOD STYLING: CHRISTINE ALBANO


Sea Salt Dinner Rolls
Herbed Fan-Tans
Three-Cheese Crescents

BASIC DINNER-ROLL DOUGH

ACTIVE: 15 min | TOTAL: 2 hr 45 min | MAKES: 2¼ pounds dough

- ½ cup whole milk
- 3 tablespoons sugar
- 1 ¼-ounce packet active dry yeast
- 4¼ to 4½ cups all-purpose flour
- 6 tablespoons unsalted butter, at room temperature
- 1½ teaspoons kosher salt
- 2 large eggs, lightly beaten
- Mix-ins (herbs, spices, cheese, etc.; see recipes)
- Vegetable oil or cooking spray, for the bowl

1. Warm the milk and ½ cup water in a small saucepan or in the microwave until very warm (110°). Transfer to the bowl of a stand mixer fitted with the dough hook; mix in the sugar, yeast and 1 cup flour until combined but still lumpy. Let stand until the mixture is very bubbly, about 30 minutes.

2. Add the butter, salt and 2 cups flour; mix on medium speed until smooth and elastic, 2 to 3 minutes. Mix in the eggs until combined, scraping the bottom and side of the bowl as needed. Add 1¼ cups flour and the mix-ins, if using; mix until the dough is smooth and starts to gather into a loose ball, about 4 minutes. The dough should be slightly sticky; if it's too wet, add the remaining ¼ cup flour.

3. Lightly oil a large bowl; scrape the dough into the bowl and turn to coat with the oil. Cover with plastic wrap and set aside in a warm place until doubled in size, about 2 hours.



You can freeze the finished rolls for up to a month. Before serving, thaw at room temperature for 30 minutes, then reheat in a 375° oven for 10 minutes.

Yeast Tips

Check the label. Make sure you use the type of yeast in the recipe. Active dry yeast is not interchangeable with rapid-rise or instant yeast.

Use a thermometer. Don't guess the heat of the liquid you're adding; take its temperature. It must be *at least* 110° to activate the yeast.

Watch your dough. Rising times can vary depending on the heat of your kitchen. Use the times as a guideline and follow visual cues for all the steps.

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SEA SALT DINNER ROLLS



ACTIVE: 30 min | TOTAL: 1 hr 45 min (plus dough time; see page 130) | MAKES: 24

Basic Dinner-Roll Dough (see page 130)
Cooking spray
All-purpose flour, for dusting
4 tablespoons unsalted butter, melted
Flaky sea salt, for sprinkling

1. Make the Basic Dinner-Roll Dough with no mix-ins. Let rise as directed. Lightly coat 2 baking sheets with cooking spray. Turn the dough out onto a lightly floured surface. Lightly flour the top of the dough and pat it into a rectangle. Cut the dough into 24 equal pieces with a bench scraper or chef's knife *(fig. A)*.
2. Gently roll each piece of dough into a ball *(fig. B)*; arrange on the prepared baking sheets. Loosely cover with plastic wrap and let stand until puffy, about 45 minutes.
3. Position racks in the upper and lower thirds of the oven; preheat to 375°. Brush the rolls with some of the melted butter and cut an *X* in the center of each with kitchen shears or a small knife *(fig. C)*. Sprinkle the tops with sea salt. Bake, switching and rotating the baking sheets halfway through, until the rolls are golden brown, about 25 minutes. Let cool 5 minutes, then brush with the remaining melted butter. Transfer to a rack to cool completely.


A


B


C

HERBED FAN-TANS



ACTIVE: 30 min | TOTAL: 1 hr 45 min (plus dough time; see page 130) | MAKES: 24

Basic Dinner-Roll Dough (see page 130)
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh sage
1 tablespoon chopped fresh rosemary
1½ teaspoons chopped fresh thyme
6 tablespoons unsalted butter, melted
All-purpose flour, for dusting

1. Make the Basic Dinner-Roll Dough, using the parsley, sage, rosemary and thyme as the mix-ins. Let rise as directed.
2. Brush two 12-cup muffin pans with some of the melted butter. Turn the dough out onto a lightly floured surface and divide in half. Pat each half into a 10-inch square, about ¼ inch thick. Cut each square into 8 equal strips with a bench scraper or chef's knife *(fig. A)*. Brush the strips with melted butter.
3. Gently stack 4 strips on top of each other and pat into an even thickness. Repeat with the remaining strips to make 4 stacks. Cut each stack into 6 pieces *(fig. B)*. Place the pieces cut-side up in the prepared muffin pan and gently separate the layers *(fig. C)*. Loosely cover with plastic wrap and let stand until puffy, about 45 minutes.
4. Position racks in the upper and lower thirds of the oven; preheat to 375°. Brush the rolls with some of the melted butter. Bake, switching and rotating the muffin pans halfway through, until the rolls are golden brown, about 25 minutes. Brush with the remaining melted butter. Let cool 5 minutes in the pans, then transfer to a rack to cool completely.


A


B


C



There's a special kind of care that goes into passing down family recipes. Those flavors, those memories—they remind us of where we come from and what ties us together. This Thanksgiving, celebrate with Texas Pete®.

TEXAS PETE

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Texas Pete® Corn Pudding



INGREDIENTS

I/4 cup Texas Pete® Extra Mild Wing Sauce
6 ears fresh corn
3 tbsp. butter
I onion, chopped
I clove garlic, minced
I/2 lb. sliced mushrooms
3 eggs
I cup cream
I/2 cup milk
I/2 tsp. nutmeg
Salt and pepper to taste
I cup pepper jack cheese
I roasted red bell pepper, chopped
2 tbsp. chives, chopped

DIRECTIONS

I. Peel the corn and roast over an open flame until a little charred on all sides.

2. Melt the butter in a skillet and sauté the onion for a minute, add the garlic, mushrooms and cut corn, cook until the onion softens and the mushrooms dry out.

3. Whisk together the eggs, cream, milk, wing sauce, nutmeg, salt and pepper. Stir in the corn mixture, cheese and bell pepper. Pour into a 9 x I3 buttered baking dish and bake at 350°F until set, about 35 to 45 minutes. Garnish with chives and let rest for I0 minutes.

CRANBERRY KNOTS



ACTIVE: 30 min | TOTAL: 1 hr 45 min (plus dough time; see page 130) | MAKES: 24

Basic Dinner-Roll Dough (see page 130)
½ cup finely chopped dried cranberries
1 teaspoon finely grated lemon zest
¼ teaspoon freshly grated nutmeg
Cooking spray
All-purpose flour, for dusting
1 large egg, lightly beaten

1. Make the Basic Dinner-Roll Dough, using the cranberries, lemon zest and nutmeg as the mix-ins. Let rise as directed.
2. Lightly coat 2 baking sheets with cooking spray. Turn the dough out onto a lightly floured surface. Lightly flour the top of the dough and pat into a rectangle. Cut the dough into 24 equal pieces with a bench scraper or chef's knife *(fig. A)*. Roll each piece into a 7- to 8-inch-long rope *(fig. B)*. Tie each rope into a knot *(fig. C)*. Arrange on the prepared baking sheets. Loosely cover with plastic wrap and let stand until puffy, about 45 minutes.
3. Position racks in the upper and lower thirds of the oven; preheat to 375°. Brush the knots with the beaten egg. Bake, switching and rotating the baking sheets halfway through, until the rolls are golden brown, about 25 minutes. Let cool 5 minutes on the baking sheets, then transfer to a rack to cool completely.


A


B


C

THREE-CHEESE CRESCENTS



ACTIVE: 30 min | TOTAL: 1 hr 45 min (plus dough time; see page 130) | MAKES: 24

Basic Dinner-Roll Dough (see page 130)
⅓ cup grated parmesan cheese
Cooking spray
All-purpose flour, for dusting
1 large egg, lightly beaten
1 cup grated havarti cheese (about 4 ounces)
1 cup grated sharp white cheddar cheese (about 4 ounces)
¾ teaspoon sesame seeds
¾ teaspoon poppy seeds
¾ teaspoon kosher salt

1. Make the Basic Dinner-Roll Dough, using the parmesan as the mix-in. Let rise as directed.
2. Lightly coat 2 baking sheets with cooking spray. Turn the dough out onto a lightly floured surface and divide in half. Roll or stretch each half into a 12-inch round, about ¼ inch thick. Brush each round with some of the beaten egg and sprinkle with the havarti and cheddar, leaving a 1-inch border *(fig. A)*. Lightly press on the cheese to ensure it sticks.
3. Cut each round into 12 wedges with a pizza cutter or chef's knife. Starting from the wide ends, roll up each wedge *(fig. B)*. Place the rolls on the prepared baking sheets, bending the ends slightly to create a crescent *(fig. C)*. Loosely cover with plastic wrap; let stand until puffy, about 45 minutes.
4. Position racks in the upper and lower thirds of the oven; preheat to 375°. Combine the sesame seeds, poppy seeds and salt in a small bowl. Brush the crescents with the remaining beaten egg and sprinkle with the seed mixture. Bake, switching and rotating the baking sheets halfway through, until the rolls are golden brown, about 25 minutes. Let cool 5 minutes on the baking sheets, then transfer to a rack to cool completely.


A


B


C


BORN SWEET
SLENDERIZing™
stevia & cane sugar
baking blend
Slim down your recipes by sweetening with fewer calories.
Real ingredients. Perfect sweetness.
Easy Pour Spout
Real ingredients. Perfect sweetness.
NEW
BORN SWEET
Zing™
baking blend
stevia & cane sugar blend
5-CALORIE
per serving SWEETENER.
Bake with FEWER CALORIES.
Net Wt. 20 OZ (1.25 LB / 567g)
Black Bean
BROWNIES
Ingredients:
1 cup canned black beans, rinsed and drained
1/2 cup Zing™ Baking Blend
1/4 cup canola oil
1/4 cup unsweetened applesauce
1/3 cup unsweetened cocoa powder
2 large eggs
1 tsp vanilla extract
1/4 tsp salt
1/4 cup semi-sweet chocolate chips
Instructions:
Preheat oven 350°F. Grease an 8x8-inch baking pan with cooking spray; line with parchment paper. Grease top of parchment. Set aside.
In a bowl, beat black beans, using an electric mixer, until smooth. Add Zing™ Baking Blend and remaining ingredients, except for chocolate chips. (Do not over mix.) Scrape down sides of bowl. Fold in chocolate chips. Pour batter into pan. Bake 30 - 35 minutes. Cool completely before cutting.
Yields 16 squares.
Gluten-free recipe.
zingstevia.com
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MAKE IT AHEAD Cheesecake



Ina Garten transforms classic cheesecake into a showcase holiday dessert.

PHOTOGRAPH BY **JOHNNY MILLER**

I adore old-fashioned desserts like peach cobbler, chocolate layer cake and brownies, but sometimes the recipes we love could use an update. For example, the classic cheesecake I remember is from Lindy's, a restaurant in New York City. It's rich and creamy and topped with cherries in a thick glaze; it's delicious, but very decadent for my taste these days. I decided to lighten the cheesecake and replace the cherries with a big pile of fresh raspberries.

There are two keys to getting a light, creamy cheesecake: First, you'll want to make sure all the ingredients, particularly the cream cheese, sour cream and eggs, are at room temperature. And second, you should whip the batter until it's light and fluffy. Cheesecake fillings tend to be bland, so I added pure vanilla extract and freshly grated lemon zest to the batter. Then, after the cheesecake was baked and cooled, I mixed fresh raspberries with warm currant jelly and piled it all on top. Easy and dramatic is my idea of the perfect party dessert—my friends went crazy when I brought it to the table!

XXX Ina



Make-Ahead Plan
You can bake the cheesecake up to 2 days ahead; refrigerate in the springform pan. Top with the berries before serving.

FOOD STYLING: CYD RAFTUS MCDOWELL; PROP STYLING: BARB FRITZ.



RASPBERRY CHEESECAKE

ACTIVE: 30 min
TOTAL: 4 hr 45 min (plus overnight refrigerating)
SERVES: 12 to 15

FOR THE CRUST

- 1½ cups graham cracker crumbs (10 crackers)
- 1 tablespoon sugar
- 6 tablespoons (¾ stick) unsalted butter, melted

FOR THE FILLING

- 2½ pounds cream cheese, at room temperature
- 1½ cups sugar
- 5 whole extra-large eggs, at room temperature
- 2 extra-large egg yolks, at room temperature
- ¼ cup sour cream, at room temperature
- 1 tablespoon grated lemon zest (2 lemons)
- 1½ teaspoons pure vanilla extract

FOR THE TOPPING

- 1 cup red jelly (not jam), such as currant, raspberry or strawberry
- 3 half-pints fresh raspberries

1. Preheat the oven to 350˚. To make the crust, combine the graham crackers, sugar and melted butter until moistened. Pour into a 9½-inch springform pan. With your hands, press the crumbs into the bottom of the pan and about 1 inch up the sides. Bake for 8 minutes. Cool to room temperature.

2. Raise the oven temperature to 450˚. Test your oven with an oven thermometer to be sure it's accurate! To make the filling, cream the cream cheese and sugar in the bowl of an electric mixer fitted with a paddle attachment on medium-high speed for about 5 minutes, until light and fluffy. Reduce the mixer to medium and add the eggs and egg yolks, two at a time, mixing well. Scrape down the bowl and beater as necessary. With the mixer on low, add the sour cream, lemon zest and vanilla. Mix thoroughly and pour into the cooled crust.

3. Place the cheesecake on a sheet pan and bake for 15 minutes. Turn the oven temperature down to 225˚ and bake for another 1 hour and 15 minutes. Turn the oven off and open the door wide. The cake will not be completely set in the center. Allow the cake to sit in the oven with the door open for 30 minutes. Take the cake out of the oven and allow it to sit at room temperature for another 2 to 3 hours, until completely cooled. Wrap and refrigerate overnight.

4. Remove the cake from the springform pan by carefully running a hot knife around the outside of the cake. Leave the cake on the bottom of the springform pan for serving.

5. Melt the jelly in a medium saucepan over low heat. Toss the raspberries in the warm jelly gently until well mixed. Pile the berries on top of the cake. Refrigerate until ready to serve.

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SAUSAGE CORNBREAD STUFFING

INGREDIENTS:

1 16-oz. pkg. Jimmy Dean® Premium Pork Sausage (Sage or Regular)
2 cups celery, chopped
1 cup onion, finely chopped
4 cups cornbread, toasted & chopped
¼ cup fresh parsley, chopped
1 tsp. poultry seasoning
1 cup chicken broth
1 egg, lightly beaten
½ cup pecans, chopped (optional)

DIRECTIONS:

1. **PREHEAT** oven to 325°F. Cook sausage, celery and onion in large skillet over MEDIUM-HIGH heat 8–10 min. or until sausage is thoroughly cooked; drain. Spoon into large bowl.
2. **ADD** cornbread, parsley and seasoning; mix lightly. Add in broth, egg and mix until blended. Stir in pecans.
3. **SPOON** into lightly greased 2-quart casserole or soufflé dish; cover and bake 45 min. or until thoroughly heated, uncovering after 35 min.

PREP TIME: 20 min. **COOK TIME:** 45 min.
COOK'S TIP: To toast cornbread, bake at 400°F for 10 min.

SHARE YOUR FAVORITE SAUSAGE RECIPE, AND THE STORY BEHIND IT, USING **#JDFAMILYTABLE** AND YOU COULD BE FEATURED.

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Thanksgiving

Plan your **holiday spread:** Choose from dozens of turkeys, sides and pies!

PHOTOGRAPH BY **JON PATERSON**



FOOD STYLING: JEN BEAUCHESNE

Sugarcoat It

This might be the fastest way to dress up a pie for the holidays: Just cut a shape out of parchment paper (like an apple, leaf or initial), place it on a double-crust pie, dust the pie all over with confectioners' sugar, then carefully lift the stencil. Bonus: The sugar will hide imperfections in your crust!



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A Pioneer Feast

Ree Drummond puts a new spin on old family favorites.

Ree Drummond's family isn't big on change, especially around Thanksgiving. At the family ranch in Oklahoma, the turkey is always brined, the TV is always tuned to football and the pie is always pecan. "Cowboys want things the way they've always been," Ree says of her cattle-rancher husband, Ladd, and their four kids. Even so, *The Pioneer Woman* host is shaking up her usual holiday menu this year: She's adding maple syrup and whiskey to the turkey, putting shallots in the mashed potatoes and swapping sausage for bacon in her cornbread stuffing. Plus, she's bringing in a newcomer: roasted Brussels sprouts and butternut squash. The day after Thanksgiving, the family will be right back to their usual tradition of saddling up the horses and taking their relatives out to round up the cattle. Then, she says, "Like everyone else, we'll eat turkey sandwiches."

FOOD STYLING: ADRIENNE ANDERSON; PROP STYLING: PAMELA DUNCAN SILVER.

See Ree make this meal on *Pioneer Woman's Ultimate Thanksgiving*, November 16 at 8 p.m. ET.

PHOTOGRAPHS BY **DAVID MALOSH**

MAPLE-WHISKEY TURKEY

ACTIVE: 45 min | TOTAL: 6 hr (plus brining) | SERVES: 12 to 16

- 3 cups whiskey
- 2 cups pure maple syrup
- ¾ cup kosher salt
- 3 tablespoons tricolor peppercorns
- 5 bay leaves
- 5 cloves garlic, minced
- Peels of 3 large oranges, cut into large strips
- Peels of 2 red and 2 green apples
- 4 sprigs rosemary
- 1 15- to 20-pound turkey, thawed if frozen (not self-basting or enhanced)
- 2 sticks butter, softened

1. Make the brine: Combine 2 quarts water, the whiskey, maple syrup, salt, peppercorns, bay leaves, garlic, orange and apple peels and rosemary sprigs in a large pot. Bring to a gentle boil, stirring to dissolve the salt, then turn off the heat and cover. Allow to cool completely, then place in the fridge to chill.

2. Brine the turkey: Remove the turkey from its packaging and remove the bags inside that hold the neck and giblets. Rinse the neck and giblets and put them in a plastic bag in the fridge; you'll need them for the gravy. Rinse the turkey thoroughly with cold water. Place the turkey in a large brining bag or pot. Pour in the maple-whiskey brine and refrigerate 16 to 18 hours so the brine can work its magic.

3. Roast the turkey: Preheat the oven to 275˚. After the turkey has brined, remove it from the brining bag and rinse it thoroughly again, inside and out. Pat dry.

4. Truss the turkey or tuck the legs and wings, whichever you like. Place breast-side up on a rack in a large shallow roasting pan. Cover the pan with heavy-duty foil so that it's well sealed. Roast 7 to 8 minutes per pound (about 1 hour 50 minutes for a 15-pound turkey and about 2½ hours for a 20-pound turkey).

5. Remove the turkey from the oven and increase the oven temperature to 375˚. Remove the foil. (Put stuffing in the bird if you wish at this point.) Brush the butter all over the skin of the turkey, getting in the crevices. Insert a probe thermometer into the thigh, near the hip joint. Place the turkey, uncovered, back in the oven. Continue roasting, basting or brushing with the juices in the pan every 30 minutes, until the thermometer registers 165˚ and the juices are no longer pink. This will take about another 10 minutes per pound (about 2½ hours for a 15-pound turkey and 3 to 3½ hours for a 20-pound turkey). Remove the turkey from the oven and cover lightly with foil until you are ready to carve. Pour the pan drippings into a fat separator and set aside for gravy (see right).



"I love a brined turkey, and this one is particularly heavenly."



MAPLE-WHISKEY GRAVY

ACTIVE: 25 min | TOTAL: 1 hr 10 min
MAKES: 3 cups

Turkey giblets and neck (discard the liver)
¼ cup turkey fat, from the drippings (see left), plus more if needed
⅓ cup all-purpose flour, plus more if needed
6 cups low-sodium chicken or turkey broth
3 tablespoons whiskey
2 tablespoons pure maple syrup
Kosher salt and freshly ground pepper

1. Place the giblets and neck in a small saucepan of water over medium heat and bring to a boil. Turn the heat to medium low and simmer 45 minutes to 1 hour, until the giblets are cooked. Remove the giblets, set aside and keep the water in the saucepan.
2. In the turkey roasting pan (which should not have been cleaned!), add the turkey fat. Sprinkle in the flour and whisk into the fat to form a paste. If the paste is too thick or clumpy, add a little more fat. If it's too greasy, sprinkle in more flour. Whisk and cook the roux over medium-low heat until it is deep golden brown.
3. Pour in the chicken broth, whiskey and maple syrup, whisking the whole time. Allow the gravy to cook and thicken for several minutes, whisking occasionally. If it gets too thick or if it's too salty, thin it with a little giblet water. If the gravy is too thin, keep cooking it until it thickens up.
4. Taste, then add salt and plenty of pepper. Chop the giblets and add them in, if you like. Remove as much of the neck meat as you can and add it to the gravy. Serve immediately!



The potatoes can be made a day ahead through the end of step 4; cover and refrigerate. Before serving, dot with butter and bake for an hour.

MASHED POTATOES WITH SHALLOTS

ACTIVE: 40 min | TOTAL: 1 hr 40 min | SERVES: 12

- 2 sticks butter, softened, plus more for the baking dish
- 5 pounds russet or Yukon gold potatoes
- Vegetable oil, for frying
- 2 pounds shallots, thinly sliced into rings
- 8 ounces cream cheese, softened
- 1 cup heavy cream
- ½ to 1 teaspoon seasoned salt
- Kosher salt and freshly ground pepper

1. Generously butter a 4-quart baking dish. Peel the potatoes and cut into chunks. Bring a large pot of water to a simmer and add the potatoes. Bring to a boil and cook until fork-tender, 20 to 25 minutes.
2. Heat ½ inch vegetable oil in a large pot over medium-high heat. Working in batches, fry the shallots until they are slightly golden, 3 to 4 minutes. Remove with a slotted spoon and drain on paper towels.
3. Drain the potatoes in a large colander. Place them back in the dry pot and put the pot on the stove. Mash the potatoes over low heat, allowing all the steam to escape before adding in the other ingredients. Turn off the heat and add 1½ sticks butter, the cream cheese, heavy cream, seasoned salt, ½ teaspoon kosher salt and 1 teaspoon pepper. Mash to combine.
4. Preheat the oven to 350°. Spread three-quarters of the shallots in the bottom of the baking dish. Scoop the mashed potatoes on top and spread them over the shallots. Sprinkle the remaining shallots on top of the potatoes.
5. Cut the remaining ½ stick butter into pieces and sprinkle over the potatoes. Bake until the butter is melted and the potatoes are warmed through, 25 to 30 minutes.

SOUTHERN STUFFING ACTIVE: 35 min | TOTAL: 3 hr | SERVES: 10 to 12

- 2 batches Herbed Cornbread (see below)
- 6 slices bacon, chopped
- 1 stick butter
- 1 large onion, diced
- 5 stalks celery, diced
- 1 large red bell pepper, diced
- 1 jalapeño pepper, seeded and finely diced
- 2 cloves garlic, minced
- 6 cups low-sodium chicken broth, plus more if needed
- ½ bunch parsley, finely chopped
- 2 teaspoons minced fresh rosemary
- Kosher salt and freshly ground pepper

1. Cut the cornbread into 1-inch cubes (about 12 cups). Place on a baking sheet and leave out several hours or overnight, until completely dried out.
2. Preheat the oven to 375˚. Add the bacon to a skillet and sauté until cooked and almost crisp, about 7 minutes. Remove to a plate and wipe out any grease. Melt the butter in the skillet; throw in the onion, celery and red pepper and cook, stirring, 4 to 5 minutes, until they are soft. Add the jalapeño and garlic and sauté 2 minutes more. Pour in the chicken broth. Add the parsley and rosemary, season with salt and pepper and cook for a couple of minutes, then turn off the heat.
3. Pour the cornbread into a bowl and spoon in some of the broth mixture. Keep adding broth, tossing as you go, until it's all mixed in. Season with salt and pepper, add the bacon and toss again. If you like your dressing extra moist, add a little more broth. Pile the dressing into a 3-quart casserole pan and bake, uncovered, 20 to 25 minutes. Serve piping hot.



Ree makes a double batch of this cornbread to use in her stuffing.

HERBED CORNBREAD ACTIVE: 20 min | TOTAL: 1 hr | SERVES: 8 to 10

- 1 cup yellow cornmeal
- ½ cup all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- ½ teaspoon dried basil
- ¼ to ½ teaspoon dried thyme
- ½ teaspoon dried sage
- 1 cup buttermilk
- ½ cup whole milk
- 1 large egg
- ½ teaspoon baking soda
- ¼ cup plus 2 tablespoons shortening

1. Preheat the oven to 450˚. Combine the cornmeal, flour, baking powder, salt and dried herbs in a large bowl and stir together. Combine the buttermilk, milk and egg in a small bowl and stir together with a fork. Add the baking soda and stir. Pour the milk mixture into the dry ingredients and stir with a fork until just combined. Do not overmix.
2. In a small bowl, melt ¼ cup shortening in the microwave in 30-second intervals. Add the melted shortening to the batter, stirring constantly, until combined. Melt the remaining 2 tablespoons shortening in a 9-inch cast-iron skillet over high heat. Pour the batter into the hot skillet and spread to even out the surface. Cook 1 minute on the stovetop, then transfer to the oven and bake 20 to 25 minutes, until the cornbread is golden brown with crispy edges. Let cool 15 minutes in the skillet, then turn out onto a rack to cool completely.



BRUSSELS SPROUTS WITH BUTTERNUT SQUASH AND POMEGRANATE SEEDS

ACTIVE: 20 min | TOTAL: 50 min | SERVES: 10 to 12

- 1 large butternut squash (about 2½ pounds)
- 2 pounds Brussels sprouts (about 5 cups)
- 4 red onions, quartered
- ½ cup olive oil
- Kosher salt and freshly ground pepper
- 2 teaspoons chili powder
- ¼ cup pomegranate molasses
- 1 cup pomegranate seeds

1. Preheat the oven to 400°. Use a knife to lop the top and bottom off the squash. Slice the skin off the sides, then cut the squash in half lengthwise and remove the seeds. Chop into small pieces. Divide the squash between 2 baking sheets.
2. Trim the Brussels sprouts, then cut them in half if desired (or you can leave them whole). Arrange on the baking sheets with the squash. Break the quartered onions apart and add them to the baking sheets.
3. Drizzle the vegetables with the olive oil. Season with salt and pepper, sprinkle with the chili powder and toss. Roast 30 to 35 minutes, or until browned.
4. Take the vegetables out of the oven and tip into a serving dish. Drizzle with the pomegranate molasses and sprinkle on the pomegranate seeds. Toss and serve immediately.

"When Bobby Flay came to the ranch for a throwdown, he made a version of this dish. The color combination was so beautiful."

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DON'T BE CHICKEN.

MAKE A GREAT SUPPER IN JUST 15 MINUTES.



Sausage ~~CHICKEN~~ ALFREDO

READY IN: ~~1 HOUR~~ 15 minutes

1 pkg. Hillshire Farm® Smoked Sausage

~~3 chicken breast halves, cubed~~
~~2 tbsps. butter, divided~~
~~2 cloves garlic, minced, divided~~
~~2 tbsps. chopped flat-leaf parsley~~
~~1 1/2 tsps. Italian seasoning~~
~~1/2 onion, diced~~
~~1 1/2 tsps. salt~~
~~1/2 tsp. ground white pepper~~
8 oz. pasta, cooked, drained
2 cups heavy cream
2 tsp. Cajun seasoning
1/2 cup grated Parmesan

1. Prepare pasta according to package directions; drain and set aside.

Sauté sausage for 5 minutes.

2. ~~Cook chicken in butter, season with salt, white pepper and Italian seasoning in a large skillet over medium-high heat until chicken is no longer pink. Stir in onion and parsley; cook until onions are transparent.~~

3. Add ~~garlic cloves~~, cream and Cajun seasoning and boil. Reduce heat; simmer 3–4 mins. or until mixture begins to thicken. Stir in Parmesan. Add pasta and toss.

Great additions are peas, tomatoes or any of your favorite vegetables. Just stir them in and simmer.

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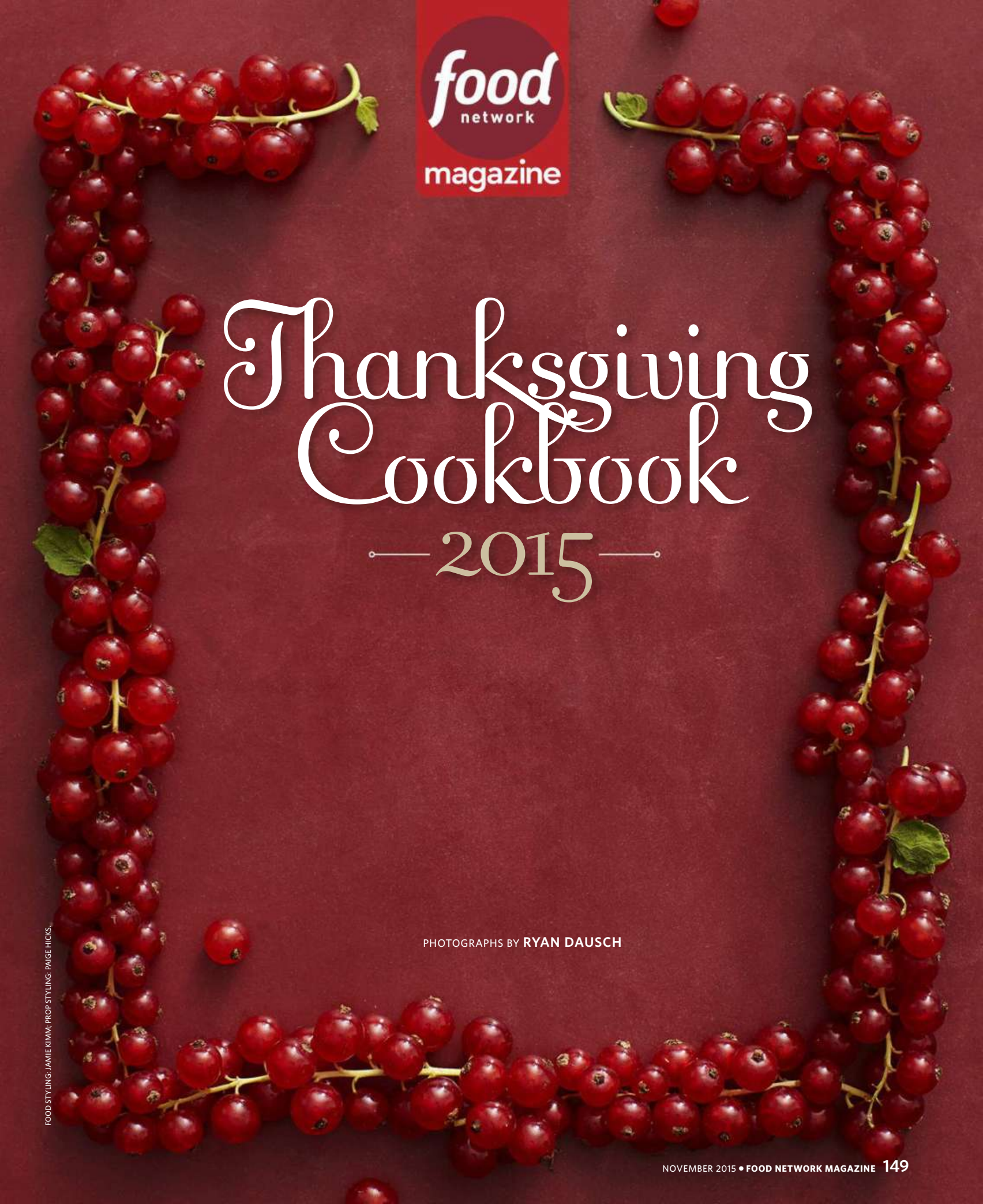
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food network magazine
Thanksgiving Cookbook
2015
PHOTOGRAPHS BY RYAN DAUSCH
FOOD STYLING: JAMIE KIMM; PROP STYLING: PAIGE HICKS.





CLASSIC ROAST TURKEY

ACTIVE: 40 min | TOTAL: 4 hr 40 min
SERVES: 8 to 10

- 1 12- to 14-pound turkey (thawed if frozen)
- Kosher salt and freshly ground pepper
- 1 onion, quartered
- 1 carrot, cut into chunks
- 1 stalk celery, cut into chunks
- 3 sprigs sage, plus 1 tablespoon chopped leaves
- 3 sprigs thyme, plus 1 tablespoon chopped leaves
- 1½ sticks (12 tablespoons) unsalted butter
- 2 teaspoons paprika

1. Let the turkey sit at room temperature, 30 minutes. Position an oven rack in the lowest position (remove the other racks); preheat to 350˚.
2. Remove the neck and giblets from the turkey and set aside for the gravy. Pat the turkey very dry with paper towels and rub inside and out with salt and pepper. Stuff the cavity with the onion, carrot, celery, and sage and thyme sprigs. Tie the legs together with kitchen twine. Put the turkey on a rack set in a large roasting pan and tuck the wings under the body.
3. Melt the butter in a small saucepan over low heat; whisk in the paprika and chopped sage and thyme. Let the paprika butter cool slightly, then brush all over the turkey. Transfer to the oven and roast 1 hour. Meanwhile, make Classic Gravy (see right).
4. After the turkey has roasted 1 hour, baste with the drippings. Continue roasting, basting every 30 minutes, until the skin is golden brown and a thermometer inserted into the thigh registers 165˚, about 2 more hours.
5. Transfer the turkey to a cutting board and let rest 30 minutes before carving; reserve the drippings for the gravy.

CLASSIC GRAVY

ACTIVE: 25 min | TOTAL: 1 hr 25 min
MAKES: about 8 cups

- 10 tablespoons unsalted butter, plus more as needed
- Turkey neck and giblets (liver discarded)
- 1 onion, quartered
- 1 carrot, chopped
- 1 stalk celery, chopped
- 3 sprigs thyme
- 2 bay leaves
- ½ cup dry white wine
- 8 cups low-sodium chicken or turkey broth, plus more as needed
- ¾ cup all-purpose flour
- Turkey pan drippings
- Kosher salt and freshly ground pepper

1. Prepare the stock: Melt 2 tablespoons butter in a large saucepan over medium heat. Add the turkey neck and giblets; cook, turning, until browned, about 5 minutes. Add the onion, carrot, celery, thyme and bay leaves; stir to coat. Add the wine and bring to a boil, scraping up any browned bits from the bottom of the pan. Cook until reduced by half, 2 to 3 minutes. Add the broth, reduce the heat to low and simmer about 1 hour. Strain through a fine-mesh sieve into a large measuring cup; reserve the saucepan. You should have 7 cups stock—if you're short, add more broth.
2. Melt the remaining 8 tablespoons butter in the reserved saucepan over medium heat. Add the flour and whisk until smooth and bubbling, about 2 minutes. Gradually whisk in the 7 cups stock; bring to a simmer and cook, whisking occasionally, until thickened, about 10 minutes. Set aside until the turkey is done.
3. Pour the turkey pan drippings into a fat separator and let stand until the fat rises to the top. Discard the fat (or drizzle on your stuffing). Whisk the defatted drippings into the gravy; season with salt and pepper. Reheat before serving.

LEMON-PEPPER TURKEY WITH BACON GRAVY

ACTIVE: 40 min | TOTAL: 4 hr 40 min
SERVES: 8 to 10

- 1 12- to 14-pound turkey (thawed if frozen)
- 4 lemons
- 2 tablespoons coarsely cracked black peppercorns
- Kosher salt
- 1 onion, quartered
- 2 stalks celery, cut into chunks
- 3 sprigs thyme
- 9 slices bacon (about 8 ounces)
- 4 tablespoons unsalted butter

1. Let the turkey sit at room temperature, 30 minutes. Position an oven rack in the lowest position (remove the other racks); preheat to 350°.

2. Remove the neck and giblets from the turkey; set aside for the gravy. Finely grate the zest from all 4 lemons; combine with the peppercorns and 1 tablespoon salt. Pat the turkey very dry with paper towels. Season the inside with about one-quarter of the lemon-pepper mixture, then rub the rest all over the skin. Cut one of the lemons into quarters; stuff inside the cavity along with the onion, celery and thyme sprigs. Tie the legs together with kitchen twine. Put the turkey on a rack set in a large roasting pan and tuck the wings under the body.

3. Cook the bacon in a large skillet over medium heat until crisp, 7 to 8 minutes. Transfer to paper towels to drain, reserving the drippings in the skillet. Chop the bacon; set aside for the gravy. Add the butter to the skillet with the drippings and stir until melted, then pour into a bowl and stir in the juice of 2 lemons. Let the lemon butter cool slightly, then brush all over the turkey. Transfer to the oven and roast 1 hour. Meanwhile, make Classic Gravy (see page 151).

4. After the turkey has roasted 1 hour, baste it with the drippings. Continue roasting, basting every 30 minutes, until the skin is golden brown and a thermometer inserted into the thigh registers 165°, about 2 more hours.

5. Transfer the turkey to a cutting board and let rest 30 minutes before carving; reserve the drippings for the gravy. Stir the bacon into the finished gravy.





SOUTHWESTERN TURKEY WITH CHIPOTLE GRAVY

ACTIVE: 40 min
TOTAL: 4 hr 40 min (plus overnight)
SERVES: 8 to 10

1 12- to 14-pound turkey (thawed if frozen)
Kosher salt
1 tablespoon packed light brown sugar
1 tablespoon ancho chile powder
1 tablespoon smoked paprika
2 teaspoons ground cumin
2 teaspoons ground coriander
½ teaspoon onion powder
1 onion, quartered
1 carrot, cut into chunks
1 stalk celery, cut into chunks
3 sprigs thyme, plus 1 tablespoon chopped leaves
1½ sticks (12 tablespoons) unsalted butter
½ cup heavy cream
1 chipotle chile in adobo, minced, plus 1 to 2 tablespoons sauce from the can
1 to 2 teaspoons sherry vinegar or dry sherry

1. The day before roasting, prepare the rub: Remove the neck and giblets from the turkey; refrigerate until you make the gravy. Pat the turkey very dry with paper towels. Whisk 2 tablespoons salt, the brown sugar, chile powder, 2 teaspoons paprika, the cumin, coriander and onion powder in a small bowl. Spread about one-quarter of the rub inside the cavity of the turkey and spread the rest all over the skin. Set the turkey on a rack in a large roasting pan and refrigerate, uncovered, overnight.
2. The next day, let the turkey let sit at room temperature, 30 minutes. Position an oven rack in the lowest position (remove the other racks); preheat to 350°.
3. Pour or wipe out any juices that have collected in the bottom of the roasting pan. Stuff the turkey cavity with the onion, carrot, celery and thyme sprigs. Tie the legs together with kitchen twine and tuck the wings under the body.
4. Melt the butter in a small saucepan over low heat; whisk in the chopped thyme and the remaining 1 teaspoon paprika. Let cool slightly, then brush all over the turkey. Transfer to the oven and roast 1 hour. Meanwhile, make Classic Gravy (see page 151), adding the heavy cream and chipotle and sauce with the stock in step 2.
5. After the turkey has roasted 1 hour, baste it with the drippings. Continue roasting, basting every 30 minutes, until the skin is dark golden brown and a thermometer inserted into the thigh registers 165°, about 2 more hours.
6. Transfer the turkey to a cutting board and let rest 30 minutes before carving; reserve the drippings for the gravy. Stir the vinegar into the finished gravy.

CLASSIC STUFFING

ACTIVE: 20 min | TOTAL: 1 hr 15 min | SERVES: 8 to 10

- 1 stick unsalted butter, plus more for the baking dish
- 1 onion, finely chopped
- 5 stalks celery, finely chopped
- 1 tablespoon chopped fresh sage
- 1 tablespoon chopped fresh thyme
- Kosher salt and freshly ground pepper
- 3 cups low-sodium chicken or turkey broth
- 2 large eggs
- ½ cup chopped fresh parsley
- 16 cups ½-inch stale country white bread cubes (about 1¾ pounds)
- 2 tablespoons fat from the turkey drippings (or butter)
- ½ teaspoon paprika

1. Preheat the oven to 375° and butter a 3-quart baking dish. Melt the butter in a large pot or Dutch oven over medium heat. Add the onion, celery, sage and thyme; season with 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until the vegetables are tender, about 5 minutes. Add the broth and bring to a boil, then remove from the heat.
2. Whisk the eggs and parsley in a large bowl. Add the bread and the vegetable-broth mixture and stir until combined. Transfer to the prepared baking dish. Drizzle with the turkey drippings (or dot with butter); sprinkle with the paprika.
3. Cover the dish with foil and bake 30 minutes, then uncover and bake until golden, 25 to 30 more minutes.

CORNBREAD-ANDOUILLE STUFFING

ACTIVE: 30 min | TOTAL: 1 hr 35 min | SERVES: 8 to 10

- 1 stick unsalted butter, plus more for the baking dish
- 1 pound andouille sausage, diced
- 1 onion, finely chopped
- 5 stalks celery, finely chopped
- 1 tablespoon chopped fresh sage
- 1 tablespoon chopped fresh thyme
- Kosher salt and freshly ground pepper
- 3 to 3½ cups low-sodium chicken or turkey broth
- 2 large eggs
- ½ cup chopped fresh parsley
- 6 cups ½-inch stale potato bread cubes (about 10 ounces)
- 6 cups ½-inch stale cornbread cubes (about 10 ounces)
- 2 tablespoons fat from the turkey drippings (or butter)

1. Preheat the oven to 375° and butter a 3-quart baking dish. Melt 2 tablespoons butter in a large skillet over medium heat. Add the sausage and cook, stirring, until browned, about 5 minutes. Remove with a slotted spoon and transfer to a plate.
2. Melt the remaining 6 tablespoons butter in the skillet, then add the onion, celery, sage, thyme, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until the vegetables are tender, about 5 minutes. Add 3 cups broth and bring to a boil; remove from the heat.
3. Whisk the eggs and parsley in a large bowl. Add the potato bread, cornbread, sausage and vegetable-broth mixture and stir until combined, adding up to ½ cup more broth if necessary. Transfer to the prepared baking dish. Drizzle with the turkey drippings (or dot with butter).
4. Cover the dish with foil and bake 30 minutes, then uncover and bake until golden, about 35 more minutes.

APPLE AND SAUSAGE STUFFING

ACTIVE: 30 min | TOTAL: 1½ hr | SERVES: 8 to 10

- 1 stick unsalted butter, plus more for the baking dish
- 1 pound sweet Italian sausage (bulk, or casings removed)
- 1 onion, finely chopped
- 5 stalks celery, finely chopped
- 2 apples, chopped
- 1 tablespoon chopped fresh sage
- 1 tablespoon chopped fresh thyme
- Kosher salt and freshly ground pepper
- 1 12-ounce bottle hard cider
- 2½ cups low-sodium chicken or turkey broth
- 2 large eggs
- ½ cup chopped fresh parsley
- 12 cups ½-inch stale white bread cubes (about 1¼ pounds)
- 1 cup walnuts, roughly chopped
- 2 tablespoons fat from the turkey drippings (or butter)

1. Preheat the oven to 375° and butter a 3-quart baking dish. Melt 2 tablespoons butter in a large skillet over medium heat. Add the sausage and cook, breaking up the meat with a wooden spoon, until browned and cooked through, 6 to 8 minutes. Remove with a slotted spoon and transfer to a plate.
2. Melt the remaining 6 tablespoons butter in the skillet, then add the onion, celery, apples, sage, thyme, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until the vegetables are tender, about 5 minutes. Add the cider. Bring to a boil, scraping up any browned bits, and cook until reduced by half, about 5 minutes. Add the broth and return to a boil, then remove from the heat.
3. Whisk the eggs and parsley in a large bowl. Add the bread, sausage and vegetable-broth mixture and stir until combined. Transfer to the prepared baking dish; sprinkle with the walnuts and drizzle with the turkey drippings (or dot with butter).
4. Cover the dish with foil and bake 30 minutes, then uncover and bake until golden, about 30 more minutes.


APPLE
AND SAUSAGE
STUFFING
CLASSIC
STUFFING
CORNBREAD-ANDOUILLE
STUFFING



ROSEMARY FOCACCIA STUFFING WITH PANCETTA



BUTTERNUT SQUASH–MUSHROOM STUFFING

ROSEMARY FOCACCIA STUFFING WITH PANCETTA

ACTIVE: 30 min | TOTAL: 1½ hr | SERVES: 8 to 10

- 1 stick unsalted butter, plus more for the baking dish
- 8 ounces pancetta, diced
- 1 onion, finely chopped
- 5 stalks celery, finely chopped
- ½ cup chopped sun-dried tomatoes (not oil-packed)
- 1 tablespoon chopped fresh sage
- 1 tablespoon chopped fresh thyme
- Kosher salt and freshly ground pepper
- 4 cups low-sodium chicken or turkey broth
- 2 large eggs
- ½ cup chopped fresh parsley
- 6 cups ½-inch stale rosemary focaccia cubes (about 10 ounces)
- 6 cups ½-inch stale ciabatta bread cubes (about 10 ounces)
- 8 ounces fontina cheese, diced
- 2 tablespoons fat from the turkey drippings (or butter)
- ½ cup grated parmesan cheese (about 1 ounce)

1. Preheat the oven to 375˚ and butter a 3-quart baking dish. Melt 2 tablespoons butter in a large skillet over medium heat. Add the pancetta and cook, stirring, until browned, about 6 minutes. Remove with a slotted spoon and transfer to a plate.
2. Melt the remaining 6 tablespoons butter in the skillet, then add the onion, celery, sun-dried tomatoes, sage, thyme, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until the vegetables are tender, about 5 minutes. Add the broth and bring to a boil, then remove from the heat.
3. Whisk the eggs and parsley in a large bowl. Add the focaccia, ciabatta, pancetta, vegetable-broth mixture and fontina; stir until combined. Transfer to the prepared baking dish. Drizzle with the turkey drippings (or dot with butter); sprinkle with the parmesan.
4. Cover the dish with foil and bake 30 minutes, then uncover and bake until golden, about 30 more minutes.

BUTTERNUT SQUASH–MUSHROOM STUFFING

ACTIVE: 30 min | TOTAL: 1½ hr | SERVES: 8 to 10

- 1 stick unsalted butter, plus more for the baking dish
- 4 cups sliced mixed mushrooms (such as cremini, shiitake, oyster and/or button)
- Kosher salt and freshly ground pepper
- 4 cups chopped peeled butternut squash (about ¾-inch cubes)
- 2 cups chopped frozen collard greens (or 4 cups chopped fresh collards)
- 1 onion, finely chopped
- 5 stalks celery, finely chopped
- 1 tablespoon chopped fresh sage
- 1 tablespoon chopped fresh thyme
- 3½ cups low-sodium chicken or turkey broth
- 2 large eggs
- ½ cup chopped fresh parsley
- 12 cups ½-inch stale whole-grain bread cubes (about 1¼ pounds)
- 2 tablespoons fat from the turkey drippings (or butter)

1. Preheat the oven to 375˚ and butter a 3-quart baking dish. Melt 2 tablespoons butter in a large heavy-bottomed pot over medium heat. Add the mushrooms and cook, stirring occasionally, until all the moisture evaporates and the mushrooms start browning, about 7 minutes. Season with salt and pepper. Remove the mushrooms to a plate.
2. Melt the remaining 6 tablespoons butter in the pot, then add the squash, collards, onion, celery, sage, thyme, 1¼ teaspoons salt and a few grinds of pepper. Cook, stirring, until the vegetables are tender, about 10 minutes. Add the broth and bring to a boil, then remove from the heat.
3. Whisk the eggs and parsley in a large bowl. Add the bread, mushrooms and vegetable-broth mixture and stir until combined. Transfer to the prepared baking dish. Drizzle with the turkey drippings (or dot with butter).
4. Cover the dish with foil and bake 30 minutes, then uncover and bake until golden, about 30 more minutes.

YOU CAN ASSEMBLE ANY OF THESE STUFFINGS THE DAY BEFORE—KEEP IN THE FRIDGE UNTIL BAKING.


BACON-AND-CHEESE SMASHED POTATOES
MASHED SWEET POTATOES WITH PECANS
CLASSIC MASHED POTATOES
ROOT VEGETABLE MASH

CLASSIC MASHED POTATOES

ACTIVE: 20 min | TOTAL: 50 min | SERVES: 6 to 8

2½ pounds russet potatoes (4 to 5 medium), peeled and chopped
Kosher salt
1½ sticks (12 tablespoons) salted butter, cut into pieces, at room temperature
¼ to ½ cup milk, warmed
Freshly ground pepper
Chopped fresh parsley, for topping

1. Put the potatoes in a large saucepan and cover with cold water by 1 inch. Season generously with salt and bring to a boil. Reduce the heat to medium and simmer until very tender, about 15 minutes.
2. Drain the potatoes and return to the saucepan over low heat; cook until any remaining water evaporates, about 2 minutes. Add all but 1 tablespoon butter; mash with a potato masher until smooth. Add ½ teaspoon salt, then gradually mash in the milk until creamy. Transfer to a serving dish; top with the remaining 1 tablespoon butter and chopped parsley.

ROOT VEGETABLE MASH

ACTIVE: 20 min | TOTAL: 50 min | SERVES: 6 to 8

1 pound russet potatoes (about 2 medium), peeled and chopped
1 medium celery root (about 1½ pounds), peeled and chopped
1 large parsnip, peeled, tough core removed, and chopped
1 bay leaf
Kosher salt
1 stick salted butter, at room temperature
¼ to ½ cup milk, warmed
Freshly ground pepper
Freshly grated nutmeg

1. Combine the potatoes, celery root, parsnip and bay leaf in a large saucepan and cover with cold water by 1 inch. Season generously with salt and bring to a boil. Reduce the heat to medium and simmer until the vegetables are very tender, about 15 minutes.
2. Drain the vegetables and discard the bay leaf. Transfer to a food processor, add the butter and puree, gradually adding the milk, until smooth. Season with salt and pepper. Transfer to a serving dish and sprinkle with nutmeg.

BACON-AND-CHEESE SMASHED POTATOES

ACTIVE: 20 min | TOTAL: 50 min | SERVES: 6 to 8

2½ pounds red-skinned potatoes (4 to 5 medium), chopped
Kosher salt
4 slices bacon, chopped
1 stick salted butter, cut into pieces, at room temperature
⅔ to ¾ cup sour cream
2 tablespoons chopped fresh chives
Shredded cheddar cheese, for topping

1. Put the potatoes in a large saucepan and cover with cold water by 1 inch. Season generously with salt and bring to a boil. Reduce the heat to medium and simmer until very tender, about 15 minutes.
2. Meanwhile, cook the bacon in a large skillet over medium heat until crisp, 7 to 8 minutes; transfer to a paper towel–lined plate.
3. Drain the potatoes and return to the saucepan over low heat; cook until any remaining water evaporates, about 2 minutes. Add the butter, then gradually mash in the sour cream with a potato masher. Stir in the bacon and chives, reserving 1 tablespoon of each. Transfer to a serving dish; top with cheddar and the remaining bacon and chives.

MASHED SWEET POTATOES WITH PECANS

ACTIVE: 20 min | TOTAL: 50 min | SERVES: 6 to 8

1¼ pounds russet potatoes (about 2 medium), peeled and chopped
1¼ pounds sweet potatoes (about 2 medium), peeled and chopped
Kosher salt
Pinch of cayenne pepper
1½ sticks (12 tablespoons) salted butter, cut into pieces, at room temperature
¼ to ½ cup milk, warmed
Freshly ground black pepper
⅓ cup chopped pecans
1 to 2 teaspoons packed light brown sugar

1. Put all the potatoes in a large saucepan and cover with cold water by 1 inch. Season generously with salt and bring to a boil. Reduce the heat to medium and simmer until very tender, about 15 minutes.
2. Drain the potatoes; return to the saucepan over low heat. Cook until any remaining water evaporates, about 2 minutes. Add the cayenne, ½ teaspoon salt and all but 2 tablespoons butter; mash with a potato masher until smooth. Gradually mash in the milk until creamy. Season with black pepper; transfer to a serving dish.
3. Melt the remaining 2 tablespoons butter in a skillet over medium heat until just beginning to brown, 3 to 5 minutes. Stir in the pecans; cook until lightly toasted, 1 to 2 minutes, then remove from the heat. Stir in the brown sugar; pour over the mashed potatoes.

CLASSIC GREEN BEAN CASSEROLE

ACTIVE: 50 min | TOTAL: 1 hr 10 min | SERVES: 6 to 8

FOR THE TOPPING
1 large red onion, thinly sliced lengthwise
1 cup buttermilk
Vegetable oil, for frying
1 cup all-purpose flour
1 cup panko breadcrumbs
2 tablespoons finely chopped fresh parsley
Kosher salt

FOR THE CASSEROLE
Kosher salt
2 pounds green beans, trimmed and halved
3 tablespoons unsalted butter
1 pound white button mushrooms, quartered
2 cloves garlic, minced
2 teaspoons fresh thyme
2 tablespoons all-purpose flour
1½ cups half-and-half
1½ cups low-sodium chicken broth
Pinch of cayenne pepper
½ cup grated parmesan cheese (about 1 ounce)

1. Make the topping: Separate the onion strips and soak in the buttermilk at least 10 minutes. Heat 2 inches of vegetable oil in a large pot or Dutch oven over medium heat until a deep-fry thermometer registers 360˚. Combine the flour, panko, parsley and 1 teaspoon salt in a medium bowl. Working in batches, remove the onion strips from the buttermilk, dip in the flour mixture and fry until golden brown and crisp, about 3 minutes. Transfer to a paper towel–lined plate; season with salt.
2. Make the casserole: Bring a large pot of salted water to a boil. Add the green beans; cook until crisp-tender, about 6 minutes. Drain, rinse under cold water and blot dry with paper towels.
3. Preheat the oven to 375˚. Melt the butter in a large pot over medium-high heat. Add the mushrooms, season with salt and cook, stirring occasionally, until lightly browned and tender, about 7 minutes. Add the garlic and thyme; cook 1 minute. Add the flour and stir to coat, 1 minute.
4. Whisk in the half-and-half, chicken broth, cayenne and ½ teaspoon salt. Bring to a simmer and cook, whisking occasionally, until slightly thickened, about 5 minutes. Stir in the parmesan and green beans. Transfer to a 3-quart baking dish. (You can refrigerate the casserole, covered, for up to 4 hours; keep the topping at room temperature.)
5. Bake the casserole until bubbling, about 15 minutes. Stir, then sprinkle with the topping; bake until warmed through, 5 more minutes.

TEX-MEX GREEN BEAN CASSEROLE

ACTIVE: 40 min | TOTAL: 1 hr 10 min | SERVES: 6 to 8

Kosher salt
2 pounds green beans, trimmed and halved
3 tablespoons unsalted butter
3 poblano chile peppers, seeded and cut into short strips
1 large onion, chopped
2 cloves garlic, minced
2 tablespoons all-purpose flour
1½ cups half-and-half
1½ cups low-sodium chicken broth
Pinch of cayenne pepper
2 cups shredded pepper jack cheese (about 8 ounces)
4 cups tortilla chips
1 teaspoon ancho chile powder
½ cup crumbled Cotija cheese (about 2 ounces)

1. Preheat the oven to 375˚. Bring a large pot of salted water to a boil. Add the green beans and cook until crisp-tender, about 6 minutes. Drain, rinse under cold water and blot dry with paper towels.
2. Melt the butter in a large pot or Dutch oven over medium heat. Add the poblanos and onion, season with salt and cook, stirring occasionally, until tender, about 7 minutes. Add the garlic and cook 1 minute. Add the flour and cook, stirring, until the vegetables are coated, about 1 minute.
3. Whisk in the half-and-half, chicken broth, cayenne and ½ teaspoon salt. Increase the heat to medium high and bring to a boil, then reduce the heat to medium low and simmer, whisking occasionally, until thickened, about 5 minutes. Add the pepper jack and stir until melted, then add the green beans and stir to coat. Transfer to a 3-quart baking dish. (You can refrigerate the casserole, covered, for up to 4 hours.)
4. Bake the casserole until bubbling, about 20 minutes. Meanwhile, pulse the tortilla chips with the chile powder in a food processor until coarsely ground. Sprinkle the Cotija cheese and ground tortilla chips over the casserole; bake until golden, about 5 more minutes.





CLASSIC
GREEN BEAN
CASSEROLE

TEX-MEX
GREEN BEAN
CASSEROLE



GREEN BEAN–
CITRUS SALAD
WITH ALMONDS

GREEN BEANS
WITH GARLIC
AND ROSEMARY



GREEN BEANS WITH GARLIC AND ROSEMARY

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 6 to 8

- 2 cups stale crusty bread cubes
- 6 tablespoons extra-virgin olive oil
- 2 teaspoons finely chopped fresh rosemary
- Pinch of red pepper flakes
- Kosher salt
- 2 pounds green beans, trimmed and halved
- 4 cloves garlic, thinly sliced
- Zest of 1 lemon
- Freshly ground pepper

1. Pulse the bread in a food processor until coarsely chopped. Heat 2 tablespoons olive oil in a medium skillet over medium heat. Add the bread, 1 teaspoon rosemary, the red pepper flakes and a pinch of salt. Cook, stirring occasionally, until the bread is golden brown, about 10 minutes; transfer to a bowl.
2. Meanwhile, bring a large pot of salted water to a boil. Add the green beans and cook until crisp-tender, about 6 minutes. Drain, rinse under cold water and blot dry with paper towels. (You can refrigerate the green beans, covered, for up to 4 hours; keep the bread mixture at room temperature.)
3. Heat the remaining ¼ cup olive oil and the garlic in a large nonstick skillet over medium-high heat. Cook until the garlic is lightly golden, about 3 minutes, adding the remaining 1 teaspoon rosemary during the last 30 seconds. Add the green beans and lemon zest; cook, stirring, until coated. Season with salt and pepper and stir in the bread mixture.

GREEN BEAN–CITRUS SALAD WITH ALMONDS

ACTIVE: 30 min | TOTAL: 35 min | SERVES: 6 to 8

- Kosher salt
- 2 pounds green beans, trimmed and halved
- 2 tablespoons fresh lime juice
- 2 tablespoons fresh orange juice
- 2 tablespoons champagne vinegar or white wine vinegar
- 2 teaspoons dijon mustard
- 2 teaspoons honey
- ½ cup extra-virgin olive oil
- 2 blood oranges, cut into segments
- 1 navel orange, cut into segments
- 1 ruby red grapefruit, cut into segments
- ½ cup chopped fresh cilantro or mint
- ¼ red onion, thinly sliced
- 1 red jalapeño pepper, thinly sliced (remove seeds for less heat)
- Freshly ground pepper
- ¼ cup sliced almonds, toasted

1. Bring a large pot of salted water to a boil. Add the green beans and cook until crisp-tender, about 6 minutes. Drain, rinse under cold water and blot dry with paper towels. (You can refrigerate the green beans, covered, for up to 4 hours.)
2. Whisk the lime juice, orange juice, vinegar, mustard and honey in a large bowl. Slowly add the olive oil, whisking constantly, until the dressing is emulsified. Add the green beans, orange and grapefruit segments, cilantro, red onion and jalapeño; toss to combine. Season with salt and pepper; sprinkle with the almonds.

YOU CAN ALSO MAKE THESE SIDES WITH HARICOTS VERTS, WHICH ARE SLIGHTLY THINNER AND LONGER GREEN BEANS.

CLASSIC CRANBERRY SAUCE

ACTIVE: 15 min | TOTAL: 35 min (plus refrigerating) | SERVES: 6 to 8

- 1 pound cranberries (about 4 cups), thawed if frozen
- 2 medium oranges
- 1¼ cups sugar
- 1 teaspoon ground coriander
- Kosher salt

1. Put all but 1 cup cranberries in a saucepan. Remove wide strips of zest from 1 orange with a peeler; add to the saucepan with the juice of both oranges (about ½ cup). Add the sugar, coriander, a pinch of salt and ½ cup water. Bring to a simmer over medium heat; cook, stirring occasionally, until the berries burst and the sauce thickens, 15 to 20 minutes.
2. Stir in the remaining 1 cup cranberries; cook until softened, 3 to 4 minutes. Remove from the heat and let cool; remove the orange zest. Transfer to a serving dish and refrigerate at least 3 hours.

CRANBERRY JELLY

ACTIVE: 15 min | TOTAL: 30 min (plus refrigerating) | SERVES: 6 to 8

- 1 pound cranberries (about 4 cups), thawed if frozen
- 2 oranges
- 2 cups sugar
- 1 teaspoon ground coriander
- Kosher salt
- 1 teaspoon pure vanilla extract

1. Put the cranberries in a saucepan. Remove wide strips of zest from ½ orange with a peeler; add to the saucepan with the juice of both oranges (about ½ cup). Add the sugar, coriander, a pinch of salt and 1 cup water. Bring to a simmer over medium heat; cook, stirring occasionally, until the berries burst and the sauce thickens, 15 to 20 minutes.
2. Remove from the heat and remove the orange zest; stir in the vanilla. Transfer to a blender and puree until smooth. Strain through a fine-mesh sieve into a serving dish, pushing the sauce through with a rubber spatula. Refrigerate until set, at least 3 hours.

JALAPEÑO CRANBERRY SAUCE

ACTIVE: 15 min | TOTAL: 35 min (plus refrigerating) | SERVES: 6 to 8

- 1 pound cranberries (about 4 cups), thawed if frozen
- Finely grated zest and juice of 1 lime
- 1¼ cups sugar
- 1 teaspoon ground cumin
- Kosher salt
- ¼ cup chopped pickled jalapeños, plus 2 tablespoons brine from the jar

1. Put all but 1 cup cranberries in a saucepan. Add the lime juice, sugar, cumin, a pinch of salt, the jalapeños and brine and ¼ cup water. Bring to a simmer over medium heat; cook, stirring occasionally, until the berries burst and the sauce thickens, 15 to 20 minutes.
2. Stir in the remaining 1 cup cranberries and cook until softened, 3 to 4 minutes. Remove from the heat and stir in the lime zest. Let cool, then transfer to a serving dish and refrigerate at least 3 hours.

CRANBERRY-APPLE CHUTNEY

ACTIVE: 15 min | TOTAL: 35 min (plus refrigerating) | SERVES: 6 to 8

- 1 pound cranberries (about 4 cups), thawed if frozen
- 1 apple, peeled and chopped
- ¾ cup coarsely chopped assorted dried fruit
- 1¼ cups sugar
- 1 teaspoon ground ginger
- Pinch of ground cloves
- Kosher salt
- ¼ cup apple cider vinegar
- ½ cup pecans, toasted and chopped

1. Put all but 1 cup cranberries in a saucepan. Add the apple, dried fruit, sugar, ginger, cloves, a pinch of salt, the vinegar and 1 cup water. Bring to a simmer over medium heat; cook, stirring occasionally, until the berries burst and the sauce thickens, 15 to 20 minutes.
2. Stir in the remaining 1 cup cranberries and cook until softened, 3 to 4 minutes. Remove from the heat and stir in the pecans. Let cool, then transfer to a serving dish and refrigerate at least 3 hours.

YOU CAN REFRIGERATE ANY OF THESE SAUCES FOR UP TO 2 WEEKS.


CRANBERRY-APPLE CHUTNEY
CRANBERRY JELLY
CLASSIC CRANBERRY SAUCE
JALAPEÑO CRANBERRY SAUCE



SOMETHING
Sweet To delight



SOMETHING
SPICY TO EXCITE



Something
BOLD TO SATISFY



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Apple-Berry Twist

FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: MARINA MALCHIN


Vanilla-Bourbon Pumpkin
Pear-Apple Crumble


Chocolate-
Marshmallow


Sweet Potato Chess
Maple-Walnut Cream



Sour Cherry-Almond


Cranberry Custard
Sour Cream Apple


Butter Pecan-
Toffee



APPLE-BERRY TWIST PIE

ACTIVE: 1 hr | TOTAL: 3 hr 20 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST
- 1½ cups all-purpose flour, plus more for dusting
- ½ teaspoon salt
- 6 tablespoons cold unsalted butter, cut into small pieces
- 6 ounces cold cream cheese, cut into small pieces
- 1 teaspoon white wine vinegar or fresh lemon juice

FOR THE FILLING
- 2 pounds assorted apples (such as Gala, Fuji or Honeycrisp)
- 8 ounces thawed frozen mixed berries (such as blueberries, blackberries and/or raspberries; about 2 cups)
- 1 cup granulated sugar
- ¼ cup all-purpose flour
- 1 teaspoon pure vanilla extract
- 2 tablespoons unsalted butter, cut into small pieces
- Pinch of salt
- 1 large egg, lightly beaten
- 2 teaspoons turbinado sugar

1. Make the crust: Pulse the flour and salt in a food processor to combine. Add 2 tablespoons butter; pulse a few times until the mixture looks like cornmeal. Add the remaining 4 tablespoons butter and pulse until it is in pea-size pieces. Add the cream cheese; pulse a few more times until the dough just comes together. Add the vinegar and 1 tablespoon ice water; pulse a few times until the dough is moist. Divide the dough between two pieces of plastic wrap. Shape each into a disk and wrap. Refrigerate until firm, at least 1 hour or overnight.
2. Put a baking sheet on the middle oven rack and preheat to 425° for 30 minutes. Meanwhile, make the filling: Peel the apples and slice about ¼ inch thick; toss with the berries, granulated sugar, flour, vanilla, butter and salt in a large bowl. Set aside.
3. Roll out 1 disk of dough into a 12-inch round on a lightly floured surface. Ease into a 9-inch pie plate. Fold the overhanging dough under itself. Add the filling. Roll out the remaining disk of dough into an 8-inch round on a lightly floured surface; slice into 12 strips. Brush the strips with some of the beaten egg. One at a time, twist the strips of dough and, working from the center of the pie outward, arrange the strips on the pie to make one continuous coil.
4. Brush the top of the pie with the remaining beaten egg and sprinkle with the turbinado sugar. Transfer the pie to the hot baking sheet in the oven and bake 15 minutes. Reduce the oven temperature to 350° and continue baking until the crust is golden and the filling is bubbling, 50 to 55 more minutes. (Tent with foil if the crust browns too quickly.) Transfer to a rack and let cool completely.



VANILLA-BOURBON PUMPKIN PIE

ACTIVE: 40 min | TOTAL: 3 hr 15 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST
- 1½ cups all-purpose flour, plus more for dusting
- 3 tablespoons granulated sugar
- ½ teaspoon salt
- 10 tablespoons cold unsalted butter, cut into small pieces
- 1 vanilla bean, split in half lengthwise, seeds scraped
- 1 tablespoon cold bourbon

FOR THE FILLING
- 1½ cups heavy cream
- 2 tablespoons bourbon
- 1 cinnamon stick
- 1 15-ounce can pure pumpkin puree
- 3 large eggs
- ½ cup granulated sugar
- ½ cup packed light brown sugar
- 1½ teaspoons pumpkin pie spice

1. Make the crust: Pulse the flour, granulated sugar and salt in a food processor to combine. Add about one-third of the butter and pulse until the mixture looks like cornmeal. Add the remaining butter and pulse until it is in pea-size pieces. Add the vanilla seeds, bourbon and 2 to 3 tablespoons ice water; pulse until the dough just comes together. Turn out onto a piece of plastic wrap; shape into a disk and wrap. Refrigerate until firm, at least 1 hour or overnight.
2. Put a baking sheet on the middle oven rack and preheat to 425° for 30 minutes. Meanwhile, roll out the dough into a 12-inch round on a lightly floured surface. Ease into a 9-inch pie plate. Fold the overhanging dough under itself and crimp with your fingers or a fork. Refrigerate until firm, about 30 minutes.
3. Meanwhile, make the filling: Combine the heavy cream, bourbon and cinnamon stick in a small saucepan over medium-low heat; bring to a simmer. Transfer the mixture to a large bowl and let cool slightly. Whisk in the pumpkin, eggs, granulated sugar, brown sugar and pumpkin pie spice. Set aside.
4. Line the crust with foil, then fill with pie weights or dried beans. Transfer to the hot baking sheet in the oven and bake until lightly golden around the edge, about 15 minutes. Remove the foil and weights and continue baking until the crust is dry and golden all over, about 5 more minutes. Transfer to a rack and let cool completely; leave the baking sheet in the oven. Reduce the temperature to 375°.
5. Discard the cinnamon stick from the filling; pour into the cooled crust and return the pie to the hot baking sheet. Bake until the crust is golden brown and the filling is set, 1 hour to 1 hour 10 minutes. (Tent the crust with foil if it browns too quickly.) Transfer to a rack and let cool completely.

MY McCafé COFFEE JOURNAL



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PEAR-APPLE CRUMBLE PIE

ACTIVE: 40 min | TOTAL: 2½ hr (plus cooling) | SERVES: 8 to 10

FOR THE CRUST AND FILLING

- 1 sheet refrigerated pie dough (half of a 14-ounce box)
- 3 tablespoons all-purpose flour, plus more for dusting
- 1½ pounds assorted pears (such as Bosc or Bartlett)
- 1½ pounds assorted apples (such as Gala, Honeycrisp or Golden Delicious)
- ½ cup chopped assorted dried fruit (such as cranberries, apricots and cherries)
- ½ cup honey
- ¼ cup granulated sugar
- Finely grated zest and juice of 1 lemon
- 1 teaspoon pure vanilla extract
- 1 teaspoon ground cinnamon
- ½ teaspoon salt

FOR THE TOPPING

- ¾ cup rolled oats
- ½ cup all-purpose flour
- ½ cup packed light brown sugar
- ½ teaspoon salt
- ¼ teaspoon ground cinnamon
- 6 tablespoons cold unsalted butter, cut into small pieces

1. Prepare the crust: Roll out the dough into a 12-inch round on a lightly floured surface. Ease into a 9-inch pie plate. Fold the overhanging dough under itself and crimp the edge with a fork or your fingers. Refrigerate until firm, about 30 minutes.
2. Meanwhile, make the filling: Peel and thinly slice the pears and apples and transfer to a large microwave-safe bowl; add the dried fruit, honey, granulated sugar, flour, lemon zest and juice, vanilla, cinnamon and salt and toss to coat. Cover with plastic wrap and microwave until the apples and pears are tender and juicy, 5 to 7 minutes. Refrigerate until cold, 10 to 15 minutes.
3. Preheat the oven to 375°. Make the topping: Whisk the oats, flour, brown sugar, salt and cinnamon in a medium bowl. Using your fingers, work the butter into the oat mixture until small clumps form. Refrigerate until ready to use.
4. Place the pie crust on a baking sheet. Add the filling, slightly mounding it in the center. Press the crumble topping evenly over the filling. Bake until the topping is browned and the filling is bubbling, about 1½ hours. (Tent with foil if the topping browns too quickly.) Transfer to a rack and let cool completely.



CHOCOLATE-MARSHMALLOW PIE

ACTIVE: 30 min | TOTAL: 1½ hr (plus cooling) | SERVES: 8 to 10

FOR THE CRUST

- 12 whole chocolate graham crackers, roughly broken
- 3 tablespoons granulated sugar
- 1 stick unsalted butter, melted

FOR THE FILLING

- 1 stick unsalted butter
- 8 ounces milk chocolate, chopped
- ⅓ cup granulated sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- ½ teaspoon salt
- ½ cup all-purpose flour

FOR THE TOPPING

- 1 cup cold heavy cream
- ⅔ cup marshmallow cream
- 1 tablespoon confectioners' sugar
- Shaved chocolate, for topping

1. Preheat the oven to 350°. Make the crust: Pulse the graham crackers and granulated sugar in a food processor until finely ground. Add the melted butter and pulse a few times until combined. Press the mixture into the bottom and up the side of a 9-inch pie plate, making a thicker rim around the edge. Bake until the top edge is firm and the bottom is dry, about 15 minutes. Transfer to a rack and let cool completely.
2. Make the filling: Melt the butter and chocolate in a medium saucepan over medium heat, stirring occasionally, until smooth. Transfer to a medium bowl and let cool 5 minutes. Whisk in the granulated sugar, eggs, vanilla and salt until smooth. Whisk in the flour until combined.
3. Pour the filling into the cooled crust. Bake until the filling is set and a toothpick inserted into the center comes out clean, 30 to 35 minutes. Transfer to a rack and let cool completely.
4. Make the topping: Combine the heavy cream, marshmallow cream and confectioners' sugar in a food processor and pulse, scraping down the processor, until the mixture is thick. Spoon the topping onto the center of the pie. Top with shaved chocolate.


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MAPLE-WALNUT CREAM PIE

ACTIVE: 45 min | TOTAL: 4 hr 15 min | SERVES: 8 to 10

FOR THE CRUST

- 1¼ cups all-purpose flour, plus more for dusting
- 1 tablespoon granulated sugar
- ½ teaspoon salt
- 4 tablespoons cold vegetable shortening
- 6 tablespoons cold unsalted butter, cut into small pieces
- 1 tablespoon apple cider vinegar

FOR THE FILLING

- ¾ cup finely chopped walnuts
- 1¼ teaspoons unflavored gelatin powder
- ½ cup pure maple syrup (preferably grade B)
- ¼ cup granulated sugar
- 2 cups cold heavy cream
- 2 large eggs
- ¼ teaspoon maple extract
- ¼ cup confectioners' sugar

1. Make the crust: Pulse the flour, granulated sugar and salt in a food processor to combine. Add the shortening and pulse until the mixture looks like cornmeal. Add the butter and pulse until it is in pea-size pieces. Add the vinegar and 2 tablespoons ice water; pulse until the dough just comes together but is still crumbly. Turn out onto a piece of plastic wrap; shape into a disk and wrap. Refrigerate until firm, at least 1 hour or overnight.

2. Roll out the dough into a 12-inch round on a lightly floured surface. Ease into a 9½-inch deep-dish pie plate. Fold the overhanging dough under itself and crimp with your fingers or a fork. Refrigerate until firm, about 30 minutes.

3. Preheat the oven to 350˚. Line the crust with foil, then fill with pie weights or dried beans. Bake until lightly golden around the edge, about 20 minutes. Remove the foil and weights and continue baking until golden all over, about 15 more minutes. Transfer to a rack and let cool completely.

4. Meanwhile, make the filling: Spread the walnuts on a baking sheet; bake until toasted, about 7 minutes. Let cool completely.

5. Dissolve the gelatin in ¼ cup warm water. Whisk the maple syrup, granulated sugar, ¼ cup heavy cream and the eggs in a saucepan over medium heat. Cook, stirring constantly with a wooden spoon, until slightly thickened, about 7 minutes. Let cool slightly, then stir in the dissolved gelatin and maple extract until smooth. Cover and refrigerate until just cooled and pudding-like, about 15 minutes.

6. Beat the remaining 1¾ cups heavy cream and the confectioners' sugar in a large bowl with a mixer on medium-high speed until soft peaks form, about 3 minutes. Transfer 2 cups of the whipped cream to a medium bowl and fold in ½ cup toasted walnuts, then fold the walnut whipped cream into the chilled maple pudding until well combined. (Set aside the remaining walnuts and refrigerate the remaining whipped cream for topping.)

7. Pour the filling into the cooled crust. Refrigerate until firm, 2 to 4 hours. Top with the remaining whipped cream and walnuts just before serving.



REDUCED-CALORIE

MULLED APPLE CIDER

COOK TIME: 20 MINS. | MAKES 6 SERVINGS

INGREDIENTS

- 1 orange, peeled and cut crosswise
- 1 ginger root (approx. 2 inch section), peeled and cut into 6 pieces
- 8 cups apple cider
- 1/2 cup Stevia In The Raw® Bakers Bag (or 12 packets of Stevia In The Raw)
- 1 cinnamon stick
- 10 whole cloves

PREPARATION

Combine all ingredients in a large pot and mix well. Simmer on stovetop for 20 minutes over medium-low heat. To serve, strain the hot cider and pour into a decorative pitcher.

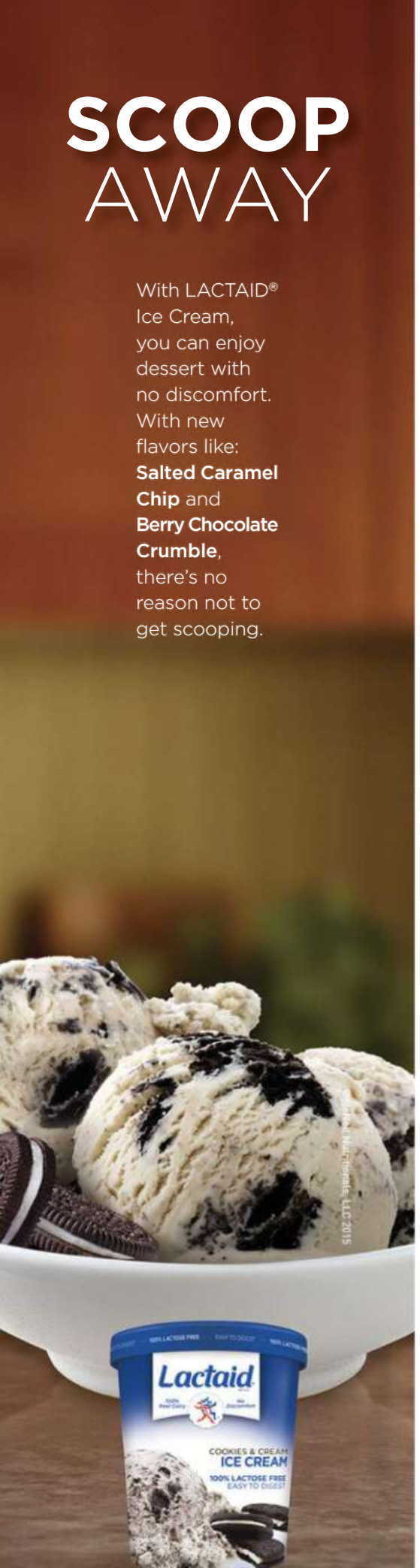


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SWEET POTATO CHESS PIE

ACTIVE: 40 min | TOTAL: 2 hr 20 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST

- 1¼ cups all-purpose flour, plus more for dusting
- 1 tablespoon granulated sugar
- ½ teaspoon salt
- 4 tablespoons cold vegetable shortening
- 6 tablespoons cold unsalted butter, cut into small pieces
- 1 tablespoon apple cider vinegar

FOR THE FILLING

- 2 medium sweet potatoes (about 1 pound)
- 1¼ cups granulated sugar
- ¼ cup packed light brown sugar
- 2 tablespoons fine cornmeal
- ½ teaspoon salt
- 4 large eggs
- 6 tablespoons unsalted butter, melted and cooled
- ½ cup buttermilk
- Finely grated zest and juice of 1 lemon (preferably Meyer lemon)
- 1 teaspoon pure vanilla extract

1. Make the crust: Pulse the flour, granulated sugar and salt in a food processor to combine. Add the shortening and pulse until the mixture looks like cornmeal. Add the butter and pulse until it is in pea-size pieces. Add the vinegar and 2 tablespoons ice water; pulse until the dough just comes together but is still crumbly. Turn out onto a piece of plastic wrap; shape into a disk and wrap. Refrigerate until firm, at least 1 hour or overnight.

2. Roll out the dough into a 12-inch round on a lightly floured surface. Ease the dough into a 9-inch pie plate. Fold the overhanging dough under itself and crimp with your fingers or a fork. Refrigerate until firm, about 30 minutes.

3. Preheat the oven to 350°. Line the crust with foil, then fill with pie weights or dried beans. Bake until lightly golden around the edge, about 20 minutes. Remove the foil and weights and continue baking until golden all over, about 15 more minutes. Transfer to a rack and let cool completely.

4. Meanwhile, make the filling: Prick the sweet potatoes all over with a fork. Microwave until tender, about 10 minutes. Let cool slightly, then peel the sweet potatoes and transfer to a mini food processor; puree until very smooth, about 1 minute. (You should have about 1 cup sweet potato puree.)

5. Whisk the granulated sugar, brown sugar, cornmeal and salt in a medium bowl. Whisk the sweet potato puree, eggs, melted butter, buttermilk, lemon zest and juice and the vanilla in a large bowl; add the sugar mixture and whisk. Pour the filling into the cooled crust. Bake until the filling is set in the middle, 45 to 50 minutes. Transfer to a rack and let cool completely.

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SOUR CHERRY-ALMOND PIE

ACTIVE: 45 min | TOTAL: 3 hr 10 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST
- 1¼ cups all-purpose flour, plus more for dusting
- 1 tablespoon sugar
- ½ teaspoon salt
- 4 tablespoons cold vegetable shortening
- 6 tablespoons cold unsalted butter, cut into small pieces
- 2 tablespoons cold vodka

FOR THE FILLING
- 3 cups jarred sour cherries (1½ 20-ounce jars), plus 1½ cups juice from the jars
- 3 tablespoons cornstarch
- ⅔ cup sugar
- ¼ teaspoon pure almond extract

FOR THE TOPPING
- ½ cup blanched sliced almonds
- 2 tablespoons sugar
- 1 tablespoon beaten egg white

1. Make the crust: Pulse the flour, sugar and salt in a food processor to combine. Add the shortening and pulse until the mixture looks like cornmeal. Add the butter and pulse until it is in pea-size pieces. Add the vodka and 2 tablespoons ice water; pulse until the dough just comes together but is still crumbly. Turn out onto a piece of plastic wrap; shape into a disk and wrap. Refrigerate until firm, at least 1 hour or overnight.
2. Make the filling: Put the cherries in a medium bowl. Whisk ¼ cup cherry juice with the cornstarch in a small bowl. Transfer to a small saucepan and add the remaining 1¼ cups cherry juice and the sugar. Bring to a boil over medium-high heat and cook, whisking constantly, until thick and glossy, about 30 seconds. Pour over the cherries. Add the almond extract and gently fold to combine.
3. Position racks in the upper and lower thirds of the oven with a baking sheet on the lower rack; preheat to 425°. Roll out the dough into a 12-inch round on a lightly floured surface. Ease the dough into a 9-inch pie plate. Fold the overhanging dough under itself and crimp with your fingers or a fork. Refrigerate until firm, about 30 minutes.
4. Add the filling to the chilled crust. Transfer the pie to the hot baking sheet and bake 15 minutes. Reduce the oven temperature to 375° and continue baking until the crust is golden and the filling is bubbling, about 55 more minutes. (Tent the crust with foil if it browns too quickly.) Transfer to a rack.
5. Meanwhile, make the topping: Combine the almonds, sugar and egg white in a medium bowl; stir to coat. Spread on a parchment-lined baking sheet in a single layer. Bake on the upper oven rack, stirring halfway through, until dry and lightly golden, about 10 minutes. Let cool completely, then break into clusters. Sprinkle around the edge of the warm pie. Let cool completely.



CRANBERRY CUSTARD PIE

ACTIVE: 30 min | TOTAL: 2 hr (plus cooling) | SERVES: 8 to 10

- 1 14-ounce box refrigerated pie dough (2 sheets)
- 2 tablespoons all-purpose flour, plus more for dusting
- 3 large eggs
- 1 12-ounce bag cranberries, slightly thawed if frozen
- 1 cup granulated sugar
- ½ teaspoon finely grated lemon zest
- ⅔ cup heavy cream

Confectioners' sugar, for dusting

1. Lay 1 sheet of pie dough on a lightly floured surface. Lightly beat 1 egg and brush some on the dough, then place the second sheet of pie dough directly on top. Roll out the double layer of dough into a 12-inch round. Ease into a 9-inch pie plate. Fold the overhanging dough under itself and crimp with your fingers or a fork. Brush the edge with more beaten egg. Refrigerate until firm, about 30 minutes.
2. Preheat the oven to 350°. Line the crust with foil, then fill with pie weights or dried beans. Bake until lightly golden around the edge, about 15 minutes. Remove the foil and weights and continue baking until the bottom of the crust is dry, about 5 more minutes. Transfer to a rack and let cool completely.
3. Meanwhile, make the filling: Roughly chop the cranberries and combine with ¾ cup granulated sugar and the lemon zest in a large bowl. Spread in the cooled crust. Whisk the remaining 2 eggs, the heavy cream, flour and the remaining ¼ cup granulated sugar in a bowl until smooth; pour over the cranberries.
4. Bake until the filling is set and slightly puffed, 50 minutes to 1 hour. Transfer to a rack and let cool completely. Dust with confectioners' sugar.





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SOUR CREAM APPLE PIE

ACTIVE: 50 min | TOTAL: 3 hr 50 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST
- 2½ cups all-purpose flour, plus more for dusting
- 2 tablespoons sugar
- 1 teaspoon salt
- ½ cup (8 tablespoons) cold vegetable shortening
- 1½ sticks (12 tablespoons) cold unsalted butter, cut into small pieces
- 2 tablespoons apple cider vinegar

FOR THE FILLING
- 4 pounds assorted apples (such as Granny Smith and Gala)
- ⅔ cup plus 2 tablespoons sugar
- 2 tablespoons fresh lemon juice
- ⅛ teaspoon salt
- 4 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- ⅔ cup sour cream
- 1½ teaspoons vanilla bean paste or pure vanilla extract
- ½ teaspoon apple pie spice
- 1 large egg, lightly beaten

1. Make the crust: Pulse the flour, sugar and salt in a food processor. Add the shortening and pulse until the mixture looks like cornmeal. Add the butter and pulse until it is in pea-size pieces. Add the vinegar and 5 to 6 tablespoons ice water; pulse until the dough just starts forming a ball. Divide between two pieces of plastic wrap. Shape each into a disk and wrap. Refrigerate until firm, at least 1 hour or overnight.
2. Make the filling: Peel the apples and slice ¼ inch thick; toss with ⅔ cup sugar, the lemon juice and salt in a large bowl. Melt 2 tablespoons butter in a large skillet over medium-high heat. Add half of the apples; cook, stirring, until slightly softened, 5 minutes. Sprinkle with 1 tablespoon flour. Cook, stirring, until the juices thicken, about 1 minute. Transfer to a separate large bowl. Repeat with the remaining butter, apples and flour; add to the bowl with the cooked apples. Gently fold in the sour cream and vanilla paste. Let cool completely.
3. Roll out 1 disk of dough into a 12-inch round on a lightly floured surface. Ease into a 9½-inch deep-dish pie plate. Add the filling, slightly mounding it in the center. Refrigerate until ready to bake.
4. Put a baking sheet on the lowest oven rack and preheat to 425° for 30 minutes. Meanwhile, roll out the remaining disk of dough into a 12-inch round on a floured surface. Lay the dough over the filling and press the crusts together around the edge; fold the overhanging dough under itself. Crimp with your fingers or a fork. Refrigerate until firm, 30 minutes.
5. Combine the remaining 2 tablespoons sugar and the apple pie spice. Brush the top crust with the beaten egg and sprinkle with the spiced sugar. Make a few slits in the crust with a knife to let steam escape. Transfer the pie to the hot baking sheet and bake 15 minutes. Reduce the oven temperature to 375° and continue baking until the crust is golden and the filling is bubbling, rotating the pie as needed, 1 hour 15 minutes. (Tent with foil if the crust browns too quickly.) Transfer to a rack and let cool completely.



BUTTER PECAN–TOFFEE PIE

ACTIVE: 45 min | TOTAL: 3 hr 15 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST
- 1¼ cups all-purpose flour, plus more for dusting
- 2 tablespoons granulated sugar
- ½ teaspoon salt
- 1 stick cold unsalted butter, cut into small pieces
- 1 large egg yolk

FOR THE FILLING
- 3 large eggs
- 1 cup packed light brown sugar
- ¾ cup light corn syrup
- 6 tablespoons unsalted butter, melted and cooled
- 1 teaspoon pure vanilla extract
- 1 teaspoon butter extract
- Juice of ½ lemon
- ½ teaspoon salt
- 1½ cups roughly chopped pecans
- ½ cup toffee bits

1. Make the crust: Pulse the flour, granulated sugar and salt in a food processor to combine. Add the butter and pulse until it is in pea-size pieces. Whisk the egg yolk with ¼ cup ice water; add 2 tablespoons to the food processor and pulse a couple of times. Add the remaining egg mixture and pulse a few more times until the dough just comes together but is still crumbly. Turn out onto a piece of plastic wrap; shape into a disk and wrap. Refrigerate until firm, at least 1 hour or overnight.
2. Put a baking sheet on the middle oven rack and preheat to 425° for 30 minutes. Meanwhile, roll out the dough into a 12-inch round on a lightly floured surface. Ease the dough into a 9-inch pie plate. Fold the overhanging dough under itself and crimp with your fingers or a fork. Refrigerate until firm, about 30 minutes.
3. Meanwhile, make the filling: Whisk the eggs, brown sugar, corn syrup, melted butter, vanilla and butter extracts, lemon juice, salt, pecans and toffee bits in a large bowl until combined. Pour the filling into the chilled crust. Transfer the pie to the hot baking sheet and reduce the oven temperature to 350°. Bake until the crust is deep golden and the filling is set around the edge but still jiggly in the center, 55 minutes to 1 hour. (Tent the crust with foil if it browns too quickly.) Transfer to a rack and let cool completely.

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On the Road

Send someone a **bird,** run a Thanksgiving race and see how the Big Easy celebrates Turkey Day.

PHOTOGRAPH BY **RALPH SMITH**





Away Game

If you can't be with your loved ones on Thanksgiving, you could send a turkey in your place. The Greenberg family has been shipping smoked turkeys from their Tyler, TX, farm since 1938, and the business just keeps growing: This holiday, they'll put 70,000 of their famous birds in the mail. The turkeys are smoked for 18 hours over hickory wood, which imparts mahogany-colored skin and an incredibly strong campfire aroma. The birds arrive whole and just need to be sliced and served. *From $32, plus shipping from $11; gobblegobble.com*

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Run for It

Burn off the big meal before you eat it: We found some of America's best Turkey Trot races.



HONOLULU

In true Hawaii style, this race is laid-back. You just show up, hand over eight bucks and run. The route isn't announced until runners arrive, but you are promised a hilly course with views of Diamond Head and the Pacific. *honolulumarathonclinic.org*

DISTANCE 10 miles
CALORIES BURNED 1,200*



SAN JOSE, CA

You might catch a glimpse of some Silicon Valley bigwigs: The race has a separate division for CEOs as well as one for cops and firefighters. There's also a costume contest, and the winners get round-trip flight vouchers on Virgin America. *svturkeytrot.com*

DISTANCE 6.2 miles
CALORIES BURNED 744*

LAS VEGAS

You won't jog up and down The Strip at this Las Vegas event. The course takes runners through the six tunnels used during the building of the Hoover Dam—and the halfway mark is right at a lookout point. *bbscrun.com*

DISTANCE 7.5 miles
CALORIES BURNED 900*





DENVER

The 9,500 runners at the Mile High United Way Turkey Trot pace themselves for a day of eating and drinking. At the starting line: breakfast from local food trucks, including the crêpe truck Batter. And at the finish line: six of Denver's popular microbrews. *unitedwaydenver.org*

DISTANCE 4 miles
CALORIES BURNED 480*

DALLAS

Proving that everything is bigger in Texas, the Dallas YMCA Turkey Trot draws close to 40,000 participants. The enthusiasm is supersize, too: In 2011, 661 runners dressed up as turkeys, setting a world record for the largest gathering of people costumed as the bird. *thetrot.com*

DISTANCE 8 miles
CALORIES BURNED 960*



HIGHLAND PARK, IL

This race is known for its killer swag bags. Last year, more than 4,000 finishers walked away with bright orange hoodies and bags embroidered with turkeys; the year before, they scored turkey-print pajama pants. *northshoreturkeytrot.com*

DISTANCE 6.2 miles
CALORIES BURNED 744*



*Figures are based on a 160-pound person running a 10-minute mile; speed demons will burn more.



ATLANTA

No one would mistake this for a fun run. Atlanta's Thanksgiving Day Half Marathon attracts more than 8,000 hard-core competitors every year. The route follows part of the 1996 Olympic Games marathon course and passes under the Olympic rings. *atlantahalfmarathon.org*

DISTANCE 13.1 miles
CALORIES BURNED 1,572*



COLUMBUS, OH

At the Chase Thanksgiving Day Turkey Trot, you have to hustle for your piece of the pie: Only the first 1,000 men and 1,000 women who finish (of 7,000 participants) get to take home a pumpkin pie. *columbusturkeytrot.com*

DISTANCE 5 miles
CALORIES BURNED 600*



BERWICK, PA

Soon after this 107-year-old race began, a local family upped the ante by offering a diamond as the grand prize. That kicked off a tradition of local businesses providing diamond rings (for men) and pendants (for women) to the top 14 finishers. *runfordiamonds.com*

DISTANCE 9 miles
CALORIES BURNED 1,080*

BUFFALO

Buffalo's YMCA Turkey Trot dates back to 1896, making it the country's oldest Thanksgiving Day foot race. Only six men ran that first year; these days the race attracts more than 14,000 runners. *ymcabuffaloniagara.org*

DISTANCE 5 miles
CALORIES BURNED 600*



PLYMOUTH, MA

The Plymouth Turkey Trot comes with a history lesson: The racecourse passes Plymouth Rock and an exact replica of the *Mayflower*. If you want a second helping of exercise, the city hosts a later race along Old Sandwich Road, one of the oldest public roads in the state. *plymouthrockracing.com*

DISTANCES 4.8 miles; 3.1 miles
CALORIES BURNED 576; 372*



*Figures are based on a 160-pound person running a 10-minute mile; speed demons will burn more.

COLUMBUS: JANINE M JONES. ATLANTA: JOAQUIN LARA. BUFFALO: TOM WOLF.

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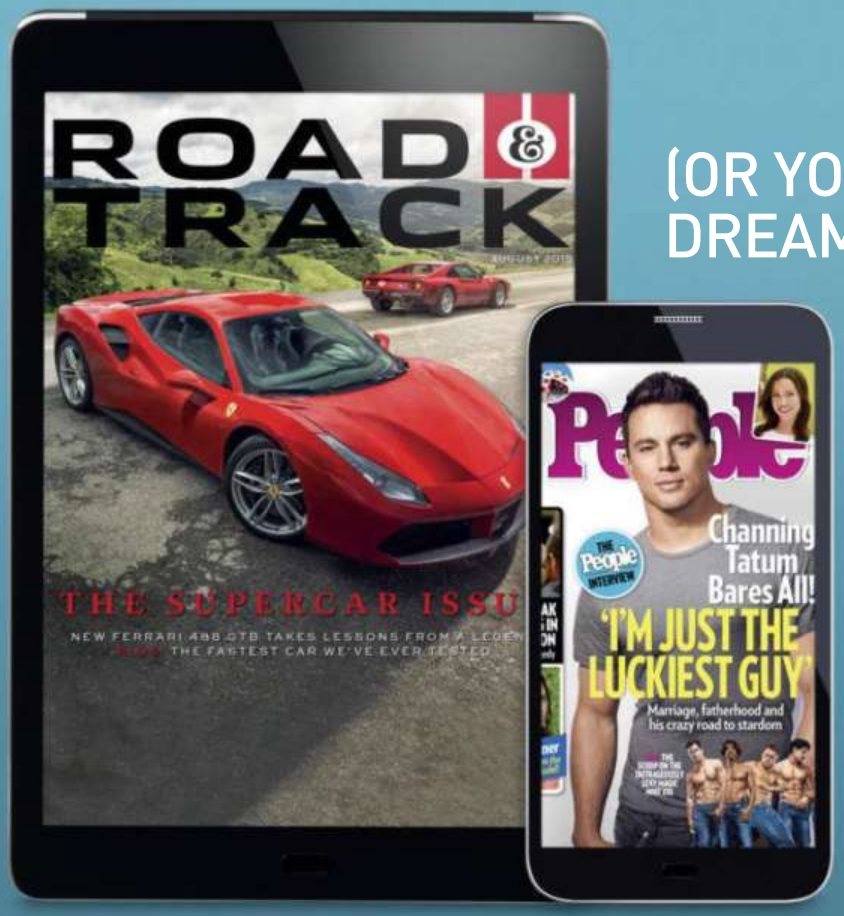
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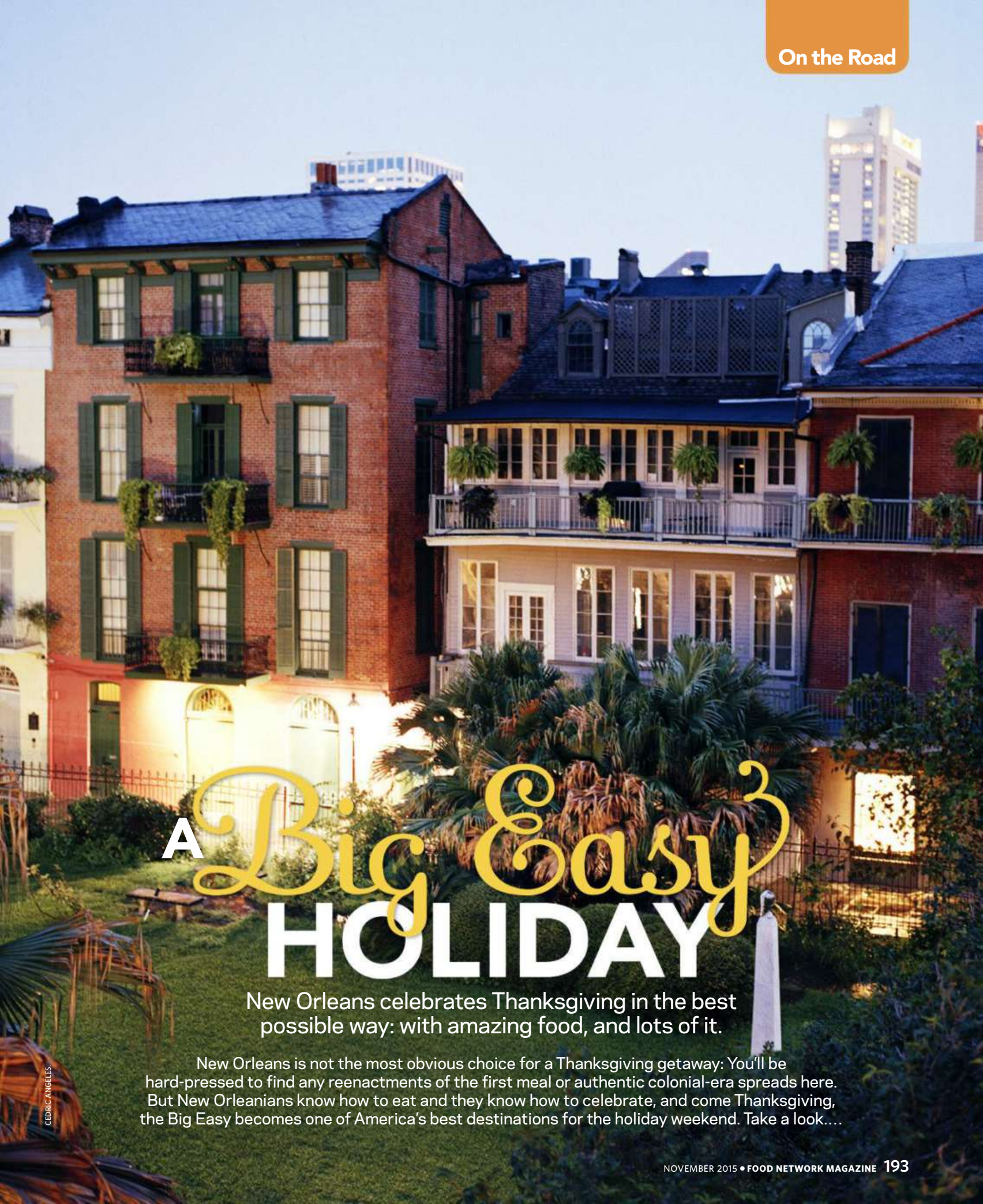


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CEDRIC ANGELES

A Big Easy HOLIDAY

New Orleans celebrates Thanksgiving in the best possible way: with amazing food, and lots of it.

New Orleans is not the most obvious choice for a Thanksgiving getaway: You'll be hard-pressed to find any reenactments of the first meal or authentic colonial-era spreads here. But New Orleanians know how to eat and they know how to celebrate, and come Thanksgiving, the Big Easy becomes one of America's best destinations for the holiday weekend. Take a look....



Soniat House


The Carousel Bar



Hotel Monteleone


Degas House


Degas House


Soniat House

Where to Stay

Take cues from some of the city's famous visitors on where to stay: These hotels are all favorites.

LATE-NIGHT HOT SPOT Ever since the early 1900s, **Hotel Monteleone** *(214 Royal St.)* in the French Quarter has drawn literary greats, including Hemingway and Capote. If you splurge, you can spend a night in a suite inspired by one of them. The hotel's renowned **Carousel Bar** is a vintage merry-go-round that spins slowly while you sip your drink—ideally a Sazerac. *From $159; hotelmonteleone.com*

LUXE ESCAPE A stay at **Soniat House** *(1133 Chartres St.)* is quiet and luxurious. The cluster of once-private townhouses has all the New Orleans–style architecture you'd expect: a stone carriageway, two lush courtyards and wrought-iron balconies overlooking the French Quarter. *From $245; soniathouse.com*

PICTURESQUE B&B Edgar Degas spent a year painting in New Orleans, and you can stay in his former home. If you book a room at **Degas House** *(2306 Esplanade Ave.)*, sign up for the breakfast tour, which starts with a Creole meal (bananas Foster French toast, cheese grits) followed by a walk around the premises led by one of the artist's great-grandnieces. *From $199; degashouse.com*

OPPOSITE PAGE: JULIEN CAPMEIL. THIS PAGE. THE CAROUSEL BAR: WILLIAM WIDMER/THE NEW YORK TIMES/REDUX. HOTEL MONTELEONE: PETER FRANK EDWARDS/REDUX. DEGAS HOUSE (2): MORGAN & OWENS.



Lüke

Where to Eat

You could eat Thanksgiving dinner all day long in New Orleans. Chefs whip up special menus for breakfast, lunch and dinner: There's alligator sausage, po'boy sandwiches and lots of turducken, which is a New Orleans specialty.

EARLY BIRD The farm-to-table spot **Tivoli & Lee** *(2 Lee Circle)* is known for twists on Southern classics. The Turkey Day brunch includes a take on eggs Benedict, topped with turkey and a cranberry hollandaise. *$45; tivoliandlee.com*

OLD AND NEW If you're traveling with a Thanksgiving purist, reserve a spot at the famous 135-year-old **Commander's Palace** *(1403 Washington Ave.)*. They serve a traditional dinner (about $39) as well as dishes like New Orleans–inspired shrimp and mirliton dressing ($10). *commanderspalace.com*

BAYOU BITES You can settle in for a casual Southern-themed Thanksgiving dinner at **Red Fish Grill** *(115 Bourbon St.)*; the menu includes turducken gumbo and alligator sausage stuffing. Look for the waiter dressed as a turkey. *$59; redfishgrill.com*

HOLIDAY PO'BOYS The Wednesday before Thanksgiving, **Parkway Bakery & Tavern** *(538 Hagan Ave.)* offers a po'boy with turkey, gravy and stuffing. *From $9.50; parkwaypoorboys.com.* And on Friday, chefs at **Lüke** *(333 Saint Charles Ave.)* use their turducken leftovers to make po'boys topped with cranberry compote. Hurry—they usually make only a few dozen. *$16; lukeneworleans.com*


Parkway Bakery & Tavern

Parkway Bakery & Tavern



Tivoli & Lee


Commander's Palace


Red Fish Grill

PO'BOY: GLEN ABBOTT. PARKWAY BAKERY & TAVERN: HUNTER HOLDER/IMAGEBRIEF. RED FISH GRILL: MORGAN & OWENS. COMMANDER'S PALACE: CHARLES CECIL/IMAGEBRIEF.


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Fair Grounds Race Course



Magazine Street

What to Do

Turning on the TV is the closest many Americans get to a Thanksgiving parade, but in New Orleans you can spend the entire day hopping from one live event to the next.

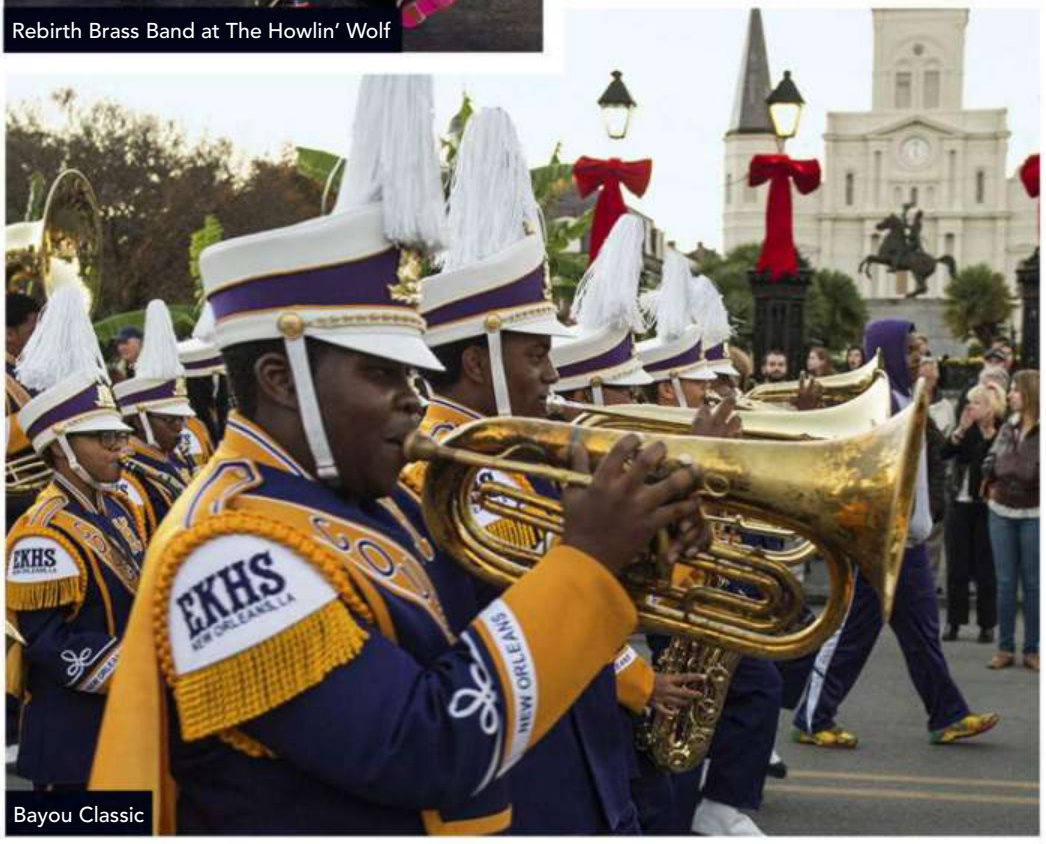
TURKEY DAY HORSE RACE On Thanksgiving Day, a crowd of 7,000 shows up at the **Fair Grounds Race Course & Slots** *(1751 Gentilly Blvd.)* with bird-themed hats to bet on the horses in the Thanksgiving Handicap (this year's race will be the 90th!). Be careful not to spoil your dinner at the concession stand: You'll find all sorts of Gulf Coast fare like gumbo and po'boys.

SPIRITED PARADE The weekend-long **Bayou Classic** festivities kick off on Thursday with an afternoon parade, including a 25-foot cornucopia float and marching bands from rivals Southern University and Grambling State. It's like a family-friendly Mardi Gras, starting at the Superdome *(1500 Sugar Bowl Dr.)* and traveling to the French Market. On Saturday, the teams face off at the stadium. *From $16 for game tickets; mybayouclassic.com*

LIVE MUSIC After dinner, head out for a show at **The Howlin' Wolf** *(907 South Peters St.)*. The venue's Thanksgiving Throwdown spotlights New Orleans' Grammy-winning jazz-funk Rebirth Brass Band. *10 p.m., $15; thehowlinwolf.com*

BLACK FRIDAY SHOPPING Shell out $3 for a one-day Jazzy bus pass and you can hop on and off as many times as you want along **Magazine Street,** home to almost six miles of boutiques, galleries and cafés.


Rebirth Brass Band at The Howlin' Wolf



Bayou Classic

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Good Question...

Have a question about cooking? Visit foodnetwork.com/goodquestion.

Q: How long will it take to defrost my turkey?
Sally Murray via Facebook

A: Thawing time depends on the size of the bird and the method you choose. Here are two options.

IN THE REFRIGERATOR: This is the best way to thaw a turkey, but you'll need to plan ahead: Thawing time is about six hours per pound, so an average-size 12-pounder will need three days to thaw. You can keep the thawed bird in the fridge for up to two days before cooking.

IN COLD WATER: For a quicker thaw, submerge the turkey in cold water, changing the water every 30 minutes; this method takes about 30 minutes per pound. Make sure the turkey is still in its wrapping; if the wrapping is torn, seal the bird in a large plastic bag. Cook the thawed turkey right away.



Q: How can I make gluten-free gravy?
Alisha McIntosh via Facebook

A: Most gravy is thickened with a roux—equal parts flour and fat. To go gluten-free, eliminate the roux and use mashed potatoes to thicken your gravy. Combine plain mashed potatoes in a saucepan with stock and your turkey drippings and cook over medium heat, whisking, until the gravy is as thick as you like. If it's a little lumpy, strain before serving.





Q: How do I remove beet stains from a laminate countertop?
Judith Naomi Haven (@jhuddi801) via Instagram

A: Laminate counters are made from layers of resin and pressed paper, and stains can really seep in. To remove a tough stain, make a thick paste of baking soda and seltzer; spread on the problem spot, cover with plastic wrap and let sit for 24 hours. Or you can use a paste of bleach-free powdered cleanser mixed with water; spread on the stain and let sit just until dry and crusty.

Good Point!

Some readers told us they had difficulty with the crust of the Blueberry-Elderflower Pie in our July/August 2015 issue. We retested the recipe and found that a few more teaspoons of water made the dough easier to roll (find the updated recipe at foodnetwork.com/blueberrypie). Homemade pie crust can be tricky, but here are some tips to help you along.



PIE CRUST BASICS

Use ice water. Warm liquid can melt the butter, which means your baked crust won't be as flaky.

Don't overmix. You should be able to see pea-size pieces of butter in your dough. These may form after only a few pulses in a food processor or in less than a minute with a pastry blender.

Test the dough. Pinch a bit of dough between your fingers: Even if it looks crumbly, it should hold together when squeezed. If it doesn't, add more ice water by the teaspoonful.

Chill overnight. Most pie-dough recipes call for at least an hour in the fridge before rolling—this gives the gluten time to relax and makes for a tender crust. For the best results, refrigerate the dough overnight.

TURKEY: ISTOCKPHOTO. GRAVY: LEVI BROWN. PIE: RYAN LIEBE. BEETS: FOTOLIA.

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GREAT SHOT!

We really ❤ these throwback star pics from Instagram.



Geoffrey Zakarian (@gzchef) posted this photo of himself #twinning with pal **Ina Garten** (@inagarten) years ago at a Hamptons event.



No, that's not a member of The Mod Squad. It's **Nancy Fuller** (@fullerfarmer), pre-*Farmhouse*.



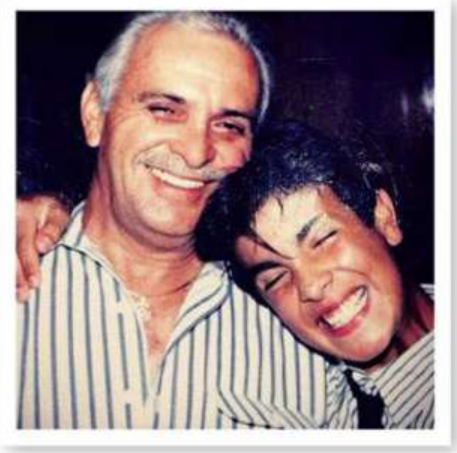
Valerie Bertinelli (@wolfiesmom) poses with a furry friend in this pic from a 1977 issue of *Seventeen* magazine.



As a teenager, **Ree Drummond** (@thepioneerwoman), right, spent more time on pirouettes than on pot roast.

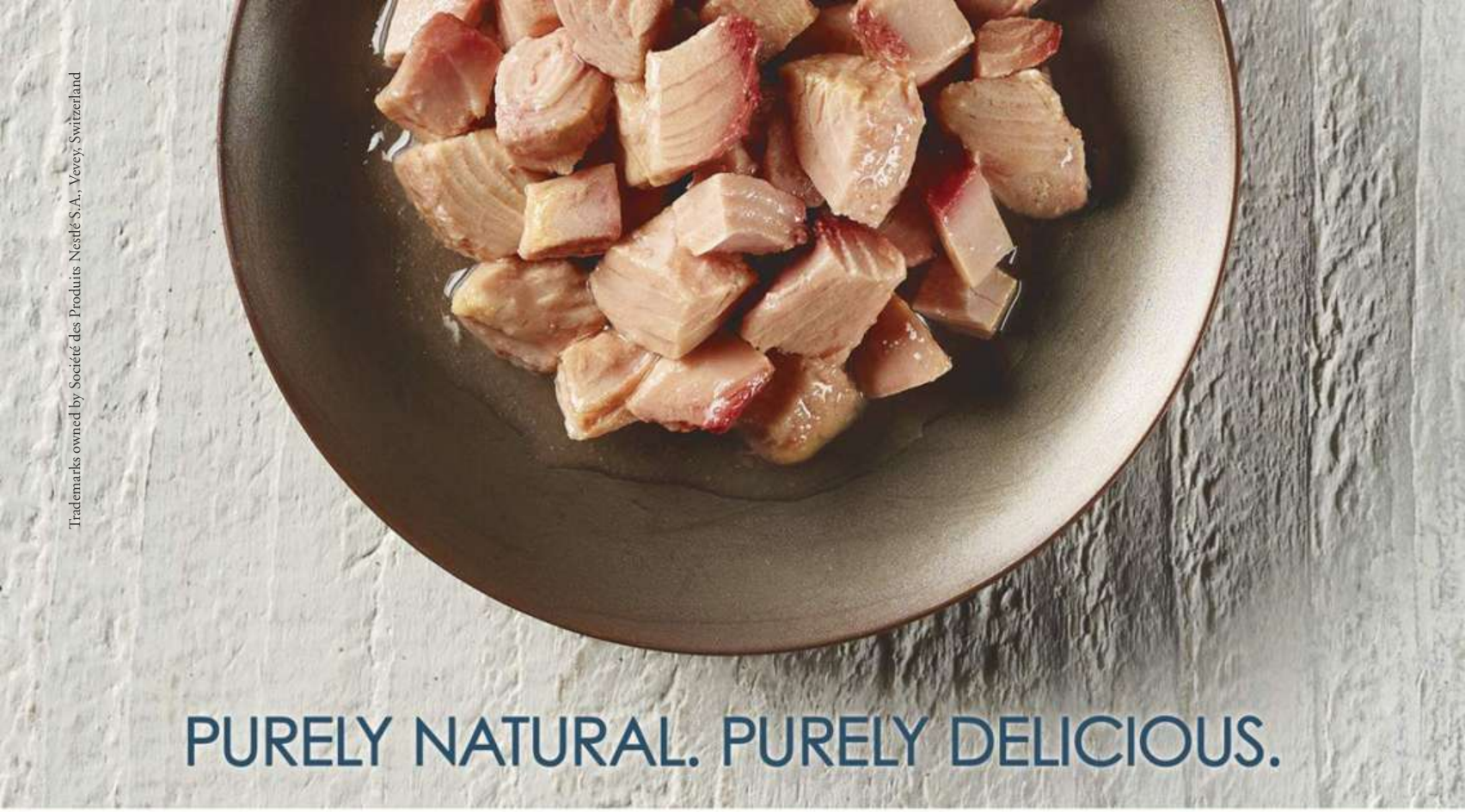


This only looks like a *Chopped* deliberation. It's actually 6-year-old **Alex Guarnaschelli** (@guarnaschelli) hanging with her aunt.



A young **Aarón Sánchez** (@chef_aaronsanchez) is a chip off the old block: Both his shirt and smile match his dad's.

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Name This Dish!

Dream up a clever name for these cream puffs and you could win big.



What do you think?

??????????????

ACTIVE: 40 min | TOTAL: 1½ hr | MAKES: about 60 cream puffs

- 6 tablespoons unsalted butter
- 2 teaspoons granulated sugar
- ¼ teaspoon kosher salt
- 1 cup all-purpose flour
- 4 large eggs plus 1 egg yolk
- 1 cup heavy cream
- 2 tablespoons confectioners' sugar
- 4 ounces semisweet chocolate, roughly chopped
- 3 bananas, sliced
- ⅔ cup dulce de leche, plus more for topping

1. Preheat the oven to 400°. Line 2 baking sheets with parchment paper. Fit a large pastry bag with a ½-inch round tip.

2. Combine the butter, granulated sugar, salt and 1 cup water in a medium saucepan and bring to a boil. Remove from the heat; sift the flour into the saucepan and stir with a wooden spoon to make a paste. Return to medium heat and stir until the dough pulls away from the side of the pan and is slightly shiny, about 2 minutes. Transfer to a bowl and beat with a wooden spoon until slightly cooled, 2 to 3 minutes. Add the whole eggs, one at a time, beating until smooth before adding the next.

3. Transfer the dough to the pastry bag. Pipe 1-inch mounds of dough 1 inch apart on the prepared baking sheets. Smooth the tops with a damp fingertip. Beat the egg yolk with 1 tablespoon water; brush on the dough mounds. Bake 15 minutes, then reduce the oven temperature to 350° and continue baking until the puffs are golden brown and crisp, about 25 more minutes. Transfer to a rack and let cool completely.

4. Meanwhile, beat the heavy cream and the confectioners' sugar in a large bowl with a mixer until soft peaks form; refrigerate until ready to assemble. Place the chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until melted.

5. Cut the puffs in half crosswise with a serrated knife; sandwich with the sliced bananas, dulce de leche and whipped cream. Drizzle the puffs with the melted chocolate and more dulce de leche.

How to enter:

1. Read the recipe and come up with a creative name for these cream puffs.

2. Go to **foodnetwork.com/namethisdish** and enter your best name from October 13 to November 10, 2015. The winner will receive a $500 gift card to foodnetworkstore.com, and three runners-up will each receive a $50 gift card.

NO PURCHASE NECESSARY TO ENTER OR WIN. Name This Dish! contest is sponsored by Hearst Communications, Inc. Beginning October 13, 2015, at 12:01 a.m. ET through November 10, 2015, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/namethisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and original recipe name based on this month's dish. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/namethisdish.



Recent Winner:
MOUNT SAINT MELON
Michael Carroll
Escondido, CA

—RUNNERS-UP—

Campari Sunrise
Holly Preston
Strongsville, OH

KaleidosCONE
Wayne Burson
Rochelle Park, NJ

Peach Buzz
Anna Maria Tassone
Beaver Falls, PA

CREAM PUFFS: RALPH SMITH; FOOD STYLING: MICHELLE GATTON. SNOW CONE: RALPH SMITH.

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